
LONGVIEW ADELAIDE HILLS



TASTING NOTES

This 2015 Longview blend is comprised of 75% Semillon and 25% Sauvignon Blanc. The concentrated herbaceous, asparagus, green bean of the Semillon is tempered by the restrained tropical fruit of the Sauvignon Blanc. A refreshing elegant palate with citrus, cut grass and a balanced crisp finish.

VINTAGE NOTES

2015 was an another excellent vintage for most varietals and the early ripening varietals of Sauvignon Blanc and Semillon thrived. The growing season was mild, cool and very dry which resulted in amazing quality of fruit and excellent flavours at low sugar levels.

WINEMAKING NOTES

The Sauvignon Blanc and Semillon fruit was sourced entirely from our own Longview Vineyard, we chill the must to 10°, the juice separated and skins gently pressed. Bentonite fining and coarse earth filtering ensures a clear, bright finish.

ALCOHOL.....11.5%
RESIDUAL SUGAR.....1.1 g/l
pH.....3.21
TA..... 7.6
DATE OF BOTTLING..... 16 June 2015
BLEND. Semillon (75%) Sauvignon Blanc (25%)
