

ESTATE GROWN
LONGVIEW
Pick of the Adelaide Hills

2012 W.WAGTAIL BRUT

TASTING NOTES

Longview's Chardonnay and Pinot Noir vines were planted in 1995 on some of our estate's highest south-facing slopes.

The fruit from these vines show wonderful complexity exhibiting the hallmarks of a fine, cool-climate Adelaide Hills Sparkling Chardonnay/Pinot

The 2012 vintage, one of the very best in recent years shows amazing fruit flavours.

This, our first ever sparkling wine, displays a lift of honeysuckle and citrus blossom giving way to delicate aromas of ripe strawberry and subtle brioche characters. The palate is well-structured with great acid and texture. A tantalizing mousse with crunchy green-apple and lime sherbet flavours, and the natural acidity gives the wine a taut and clean finish.

WINEMAKING NOTES

The 2012 W. Wagtail Chardonnay and Pinot Noir sourced entirely from Longview Vineyard in Macclesfield, Adelaide Hills, was hand-picked mid-February in early morning.

The wine undergoes passive oxidative handling throughout pressing to decrease phenolics.

Fermented in small batch lots at low temperatures to maintain fruit and characteristics of our specific terrior. Non malolactic fermentation maintains the succulent acidity.

Aged on lees post primary fermentation for 5 months in stainless steel tanks with regular batonage to add texture to the base wine. The wine is then blended, stabilized, triaged and aged on lees for a further 7 months in bottle.

Longview Sparkling Chardonnay / Pinot Noir will age for 5 years.

65% Chardonnay, 35% Pinot Noir

Alcohol: 12.7%

pH: 3.23

Ta: 7.9 g/L

Residual Sugar: 8 g/L



www.longviewvineyard.com.au