



YAKKA Shiraz

PRODUCER'S STORY

Longview is a stunning family owned Australian vineyard located just outside the historic township of Macclesfield in the Adelaide Hills. Set on undulating slopes reminiscent of old-world estates but unmistakably Australian, it has quickly established itself as one of the most awarded vineyards since its 2001 inaugural vintage. Originally a dairy for most of the 20th century, Longview produces an exciting portfolio of wines - all of them single-vineyard estate-grown. Key to this award-winning range is the valley landscape, with red varieties grown on the northern slopes where they ripen consistently, and white varieties grown on the southern side where the cooler aspect allows the grapes to maintain their acidity.

WHAT HAPPED IN 2016?

The first parcel of Shiraz was harvested on the 1st of March and the last parcel was picked on the 15th of March. This was approximately 2 weeks ahead of the average harvest dates for Shiraz at Longview Vineyard. The season started with good soil moisture enabling early spring growth, followed by ideal flowering conditions in November. The hot weather through December and January helped control the growth and wet weather in February freshened the canopies to ensuring even ripening. The ripening period from veraison was ideal with exceptional acid retention and cool climate flavour development.

WHAT'S IN IT?

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| VINTAGE | 2016 |
| GRAPE VARIETY | 100% Shiraz |
| REGION | Adelaide Hills, Australia |
| WINEMAKER | Peter Saturno & Brian Walsh |
| ALCOHOL (ABV) | 14.5% |
| STYLE | Full body |
| FARMING | Sustainable |
| AWARD | JH95 / WE90 |

WHAT DOES IT TASTE LIKE?

Our 2016 Yakka Shiraz has a dark violet hue, with lifted aromas of raspberries and plum, anise and baking spices. The palate is plush, and tannins are silky smooth with well-integrated oak characters. Excellent to drink now and will benefit with 10+ years cellaring.

WHAT TO DRINK IT WITH?

Roast duck