UV LONGVIEW



WHAT'S IN IT?

VINTAGE	2017
GRAPE VARIETY	80% Shiraz, 20% Cabernet Sauvignon
REGION	Adelaide Hills, Australia
WINEMAKER	Peter Saturno & Brian Walsh
ALCOHOL (ABV)	14.5%
STYLE	Medium body
FARMING	Sustainable
AWARD	

LV Shiraz Cabernet

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 singlevineyard estate-grown. Key to this award-winning range is the valley landscape, with red varietals grown on the northern slopes where they ripen consistently, and white varietals grown on the southern side where the cooler aspect allows the grapes to maintain their acidity.

WHAT HAPPED IN 2017?

2017 was a very cool vintage with intermittent rainfall, prolonging the ripening period and enabling good fruit flavor development without high sugars. Shoot thinning was conducted a month before budburst to improve shoot length and control yields. Bunch thinning prior to flowering and then again during veraison, ensured improved airflow and reduced bunch variability further improving fruit quality.

WHAT DOES IT TASTE LIKE?

This 2017 blend exudes vibrant blueberry fruit character with underlying spice and dark chocolate on the palate. Its mid-weight mouth feel displays a beautiful balance of fruit and youthful acidity. It is flavorsome and rich with integrated oak and a long structured finish. This is a distinctive Longview wine which has all the attributes that define our Adelaide Hills single vineyard.

WHAT TO DRINK IT WITH?

Pizza