

LONGVIEW

VISTA

2022
SHIRAZ
BARBERA

ADELAIDE
HILLS

Blackberry. Cherry. Pepper. Bright. Juicy. Savoury.
Perfect pairing—Spaghetti Bolognese.

VINTAGE NOTES

A near-perfect Hills vintage for 2022 with excellent rainfall in Spring and any summer showers dispersed by subsequent mild breezes. The winds prevented any disease pressure and the mild Spring provided good conditions for flowering early. Cooler temperatures prevailed throughout and as yield was above average, increased wire-lifting and leaf-plucking were implemented, exposing the fruit zone to enhance ripening. From veraison through to harvest, the vineyard experienced below average, yet relatively dry temps, ensuring a very long ripening period resulting in exceptionally complex fruit flavour. Slow, even sugar development and excellent acid retention were welcome outcomes for the fruit and total harvest was completed on 28 April.

VINEYARD & WINEMAKING NOTES

All fruit is hand-picked. Both varietals were de-stemmed and crushed before a cool, open co-ferment for 14 days.

Maturation occurs in French Oak Hogsheads – 3rd and 4th use - and bottled within 10 months.

TASTING NOTES

Longview's Shiraz Barbera takes the best of Australia and Italy and blends them together to create a harmonious, modern food wine. The Shiraz has all the hallmarks of cool-climate fruit —white pepper and baking spices with slight undertones of vanilla and cocoa – and the Barbera adds pop with fresh blackberry lift. The palate is juicy to start with a burst of redcherry brightness courtesy of the Barbera, then gives way to a Shiraz savouriness and taut acid backbone that gives the wine wonderful structure. It is a fresh, lean wine right now but as we see with this unique blend, develops into a generous crowd pleaser.

WINE ANALYSIS

Blend	73% Shiraz 27% Barbera
Alcohol	14.5%
Residual Sugar	0.3 g/L
pH	3.58
Total Acidity	6.1 g/L

