

LONGVIEW

MACCLESFIELD

2024
GRÜNER
VELTLINER

ADELAIDE
HILLS

Apples. Juniper. Dill. Spicy. Textural. Dry.
Perfect pairing—Wiener Schnitzel.

VINTAGE NOTES

The 2024 growing season began with early budburst and well-hydrated soils, but persistent south-easterly winds from the Antarctic disrupted flowering, extending it to three weeks and resulting in "hen and chicken" bunches. Despite the challenges, the mild and cool climate favored the production of high-quality grapes with intense flavors, vibrant colors, and balanced acidity. Though yields were small, the exceptional quality of the 2024 vintage promises to make it one for the ages.

VINEYARD & WINEMAKING NOTES

Longview is one of the first vineyards in Australia to plant Grüner Veltliner and is planted to three different Austrian clones (HHW 2, HHW 3 and Iby) - all on own roots. Now the vines are 15 years old, we are noticing fantastic fruit quality through the vineyard with consistent bunches and well controlled vigour. The 2024 Gruner was hand-harvested in mid March based on flavour and acid retention, then destemmed, crushed and must-chilled to 3° before sitting on skins for 24 hours. Gentle pressing occurs and only free run juice was used, and the ferment was kept at sub-10 degrees C, with some lees returned to the clarified juice to accentuate the mid palate richness of the variety. It was then fermented to dryness and bottled immediately to preserve freshness.

TASTING NOTES

Grown on a sheer south-facing slope, our Grüner takes its time to ripen, showing quite reserved fruit flavour until seemingly hours before harvest. In the glass, the wine has a brilliant clarity and aromatics of grapefruit citrus, white pepper, leafy herbs and a hint of juniper burst out of the glass. The palate is dry and spicy with a textural, lingering finish of fresh root vegetables, green pear and underpinned with a gentle, refreshing acidity.

WINE ANALYSIS

Variety	100% Grüner Veltliner
Alcohol	12.5%
pH	3.13
Total Acidity	6.2g/L
Released	1st of August 2024

