



WHAT'S IN IT?

WHAI SIN II!	
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

THE PIECE 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 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 2016?

The Shiraz parcels for 'The Piece' were hand-harvested in late March. Fruit from selected rows and even panels, were chosen from five different blocks on the vineyard to assemble this wine. The selection process is based on vine balance according to yield, berry size, bunch weight, canopy health and most importantly fruit flavour. These five blocks of Shiraz historically outperform others, hence helping the selection process and create variability for blending options at the winery. These parcels were hand-harvested from 7 am through to 12pm and then immediately stored in cold rooms.

WHAT DOES IT TASTE LIKE?

An elegant and complex wine which displays aromas of baking spices, maraschino cherry, anise and coffee coupled with restrained pencil shavings of French oak. The structured palate displays flavours of cherry, red currant, mulberries and fresh acidity. Dusty tannins complement the finish which is dry and clean with tremendous length. Cellar for 15 years or more, with careful decanting when opening.

WHAT TO DRINK IT WITH?

Bistecca alla fiorentina