
















## LONGVIEW VINEYARD

### Fresco Nebbiolo 2021

**\$26.30**

\* Suggested retail price

	Product code	13860317
	Licensee price	\$22.85
	Format	6x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	Australia
	Regulated designation	Geographical Indication (GI)
	Region	South Australia
	Subregion	Adelaide
	Varietal(s)	Nebbiolo 73 %
	Varietal(s)	Pinot Noir 21 %
	Varietal(s)	Barbera 6 %
	Alcohol percentage	13%
	Colour	Red
	Sugar	Dry
	Sugar content	1.4
	Closure type	Metal screw cap
	À boire	Ready to drink

#### ABOUT THIS WINERY

Longview is a stunning family owned 65 hectares 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.

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#### TASTING NOTES

Colour

Deep scarlet hue

Aroma

The aromas remarkably showcase all 3 varieties, with Nebbiolo cherry, Pinot strawberry and Barbera blackberry all wafting up for your attention.

Palate

Fresh picked cherry juice cascades over the palate, underpinned with the vineyard's hallmark ironstone minerality and a bracing, fresh acidity that lingers long.

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#### PRODUCTION NOTES

Various clones of Nebbiolo and Barbera were allocated for Fresco, as well as our oldest block of Pinot Nero. The 230 clone of Nebbiolo makes up the majority of the blend and contribute tannin structure and perfume, while the other varieties provide acid structure and lift respectively. All fruit is cane pruned,

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SELECTIONS  
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shoot thinned early and then bunch thinned up to three times during vintage to control yield. This ensures even ripening and fruit flavour development. Nebbiolo and Barbera was cold soaked...

