

ESTATE GROWN  
**LONGVIEW**  
*Pick of the Adelaide Hills*



## 2016 EPITOME LATE HARVEST RIESLING

### VINTAGE NOTES

2013 was a vintage with very low yields; the season was dry, mild and the Riesling was picked very late in the season. The steep southern slopes which house our Riesling grapes minimizes sun exposure which enables a long ripening period and maintains good natural acidity. In 2016, this resulted in amazing quality of fruit with intense flavours and acid balance.

### WINEMAKING NOTES

Initially treated in the vineyard as high-end dry Riesling to ensure good acid levels and early flavour development, the grapes are then dried on the vine and handpicked very late in the season. After crushing/destemming it is cool fermented using sugar tolerant yeasts in stainless steel. The fermentation process for late harvest wines is slow due to the increased concentration in the initial must. The wine is then gently fined and filtered before bottling.

### TASTING NOTES

The wine has a pristine pale colour; the aroma has slight notes of golden delicious apple and orange blossom. A refreshing palate of peach and ripe citrus is followed by a wonderfully clean finish that will compliment most desserts and especially cheese. This wine will continue to develop favourably over the next 3-5 years, gaining richness and complexity.

Alcohol: 9.5%  
Residual sugar: 189g/l  
pH: 3.11g/l  
Total acid: 8.4g/l  
600 cases produced  
Bottling date: 14/02/2017

[www.longviewvineyard.com.au](http://www.longviewvineyard.com.au)