

2009 Longhop Shiraz



Produced by the Old Plains Wine Co. - Domenic Torzi & Tim Freeland.
Longhop Shiraz has forged a reputation as one of Australia's bargain shiraz releases each year. Quality fruit, sound winemaking and careful oak selection ensure the wine goes from strength to strength. Australian wine writers are also quick to sing its praises.

By Campbell Mattinson - The Winefront

Sunday May 30, 2010

Longhop Shiraz has fast established a reputation as one of Australia's best value reds. This 2009 version is up there with the best of them. Dense colour, dense flavour, lakes of tannin and a good, dry, long finish. Remarkable that this sells for \$15. Lovely clip of fresh, slippery, cedary oak (French and American) matches beautifully to minty, blackberryed, smoky fruit flavour. There are some sweet, raisiny characters too, forming part of a delicious parade. Very impressive wine. Rated 92 Points

By Philip White - Adelaide Review

Saturday May 5, 2010

The determined Dominic Torzi and his mate Tim Freeland manage here to make a soulful red with all the comforting plum pudding richness which made our Shiraz popular to a world whose critics suddenly despise this character.

But it also has a savoury, dry stony base, which by all rights and means should reverse their disdain.

It has the thick texture which makes the amarone dried fruit styles distinctive, but counterpoints that with beautiful acidity and the sort of terroir-sourced schist rock/sandstone tannins which cannot fail to make the drinker yearn for warm antipasto, tapas, mezes, or big field mushrooms, root veg and dribbling steak. Rated 92 points

By Ben Thomas - Weekly Review Melbourne

June 2010

Love a Bargain?

Longhop Shiraz 2009 (Mount Lofty Ranges) \$15; 14%

★★★★ Food match: Roast pork.

Made from grapes off old, low-yielding vines, this wine has fragrant aromas of blackberries and cherries, with hints of eucalypt, white pepper and vanilla oak. It's full-bodied and fills the mouth with intense flavours of plums, fruitcake, blackberry and a hint of olive. There's loads of dusty, drying tannin and bright acid and this is equally happy alongside food or a fireplace. I'm not sure how, or why, this is so cheap – the \$15 is no mistake, though – so scoop this up for the cold nights ahead.

