

# 2010 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.

*James Halliday - November 2011 • 93 Points*

This was given the Rolls-Royce treatment normally used with far more expensive wine: whole berry wild ferment in small open fermenters, basket-pressed and the ferment finished in the French (60%) and American (40%) barrels in which it spent the next 14 months. The colour is deep, although not star-bright because it was not filtered. This is a potent, full-bodied wine, stacked with black fruits, licorice and spice, and demands to be cellared for a bare minimum of 5 years, preferably at least 10.

*The Winefront By Campbell Mattinson - Tuesday, April 5 2011 • 92 Points*

I'd probably drink this latest release Longhop Shiraz young but there's no reason why it shouldn't have a healthy life in the cellar – I wouldn't be surprised if it stretched out for longer than the drinking window provided.

It's ripping value. It's fleshy and flavoursome but dry and structured too. If this is an early indication of the quality of the 2010 South Australian red vintage, then we're in for a treat. Blackberries, menthol, nutty oak and cloves. The texture's creamy, the flavour substantial, the length of flavour excellent. It's likely to be one of the best value reds of the year.

*Philip White - Indaily - 12 April 2011 • 91 Points*

Domenic Torzi and Tim Freeland consistently produce two suites of incredibly cheap, very high-quality, honest-to-goodness brands, Old Plains and Longhop, from the north Adelaide Plains and adjacent Mount Lofty Ranges. This wine comes from 15-year-old to more than 50-year-old vines at Munno Para, Angle Vale and One Tree Hill, all on the old-fashioned single-wire trellis. It reminds me of the Angle Vale QVS reds Max Schubert made for a time with Lindsay Stanley and Jack Minnett, before Jack let the houses eat their vineyard.

Max best summarised the regional style when he told me in 1984: "Halfway between the older, heavier, fuller style, and the new, light-bodied styles ... perhaps tending towards the heavier style (!)".

It's rich, spicy, aniseed-like wine, with an almost sinister fresh-hewn blackwood edge, which is from pips and skins as much as seasoned oak. It has no jam, but a tantalising elegance for its intensity, and will become a true beauty with five years under the house.

*Uncorked Melbourne Age 26/04/2011 by Ralph Kyte-Powell - Wine Of The Week*

From South Australia's Mount Lofty Ranges, this well priced young shiraz from the great 2010 vintage is the equal of some wines selling at double the price and more. The colour is deep and the nose has real concentration. Aromas of dark berries, spice, mint and chocolate are woven together in attractive harmony, and the palate is densely flavoured, rich and velvety, with a perfectly balanced backbone of ripe, integrated tannins. Tasty and satisfying right now, it also has good ageing potential. It's what used to be called a "cellar builder" – a generously proportioned, reasonably priced young red to purchase by the case at a low price and enjoy over as it matures over the years. Ageing? drink over five years plus. Food: roast rib of beef; lamb pie.

*Tony Love - The Advertiser Indulge 15 June 2011 - Captivating Find*

You'll notice the intensely captivating dark royal purple colour to begin, forecasting a big power surge of shiraz. And you won't be disappointed. This combo of Angle Vale, Munno Para and One Tree Hill fruit delivers ripe, sexily fragrant wine a result perhaps of whole berry wild ferment, that also adds to a richly textured, balanced palate. Unfiltered, uncensored and insanely attractive shiraz. Value: Astonishing. Food: Knockout cheese platter.