



REVIEW 2013 LONGHOP PINOT GRIS

PHILIP WHITE INDAILY NOV 2013

Longhop Mt Lofty Ranges Pinot Gris 2013

\$17; 13.5% alcohol; screw cap; 93+ points

Longhop is old Gawler High School mates Tim Freeland and Dominic Torzi. They bought this fruit from the premium uplands of Lenswood. They pressed it with some whole bunches in the basket, and refrigerated the juice for fourteen days to settle it. After they racked it off its gross lees, the solids left in suspension assisted the natural yeast fermentation, which they managed cool for eight weeks. They then left it on its yeast lees for another eight weeks. They've made a wine of serious character. It smells like quinces and pears, especially the Passe-Crassane pear, which is a cross of the two fruits. It has a persistent acrid topnote that tickles my nostrils and reminds me of Lenswood on a dusty summer day. Its texture is chubby and the confidence and authority it shows when settling into the mouth is invasive. However its oily viscosity is soon matched by a stern rise of natural acidity to balance, and the sorts of grainy tannins that set your salivaries dribbling with delight and the anticipation of more of it. It's the opposite of Kiwi Sauvignon blanc. It's like a white, how you say, GSM? It's great with choucroute, the Alsace version of steaming hot sauerkraut, where the pork is usually salted, smoked, or both, and the mustard is dolloped on. Which makes sense, because in Alsace, the Pinot which is grey (grigio; gris) is often served with exactly that. I can recall no other Pinot gris as fulfilling and real from these parts. And it's \$17. You can easily pay \$35 for a half-decent Alsace version. Knockout.