

2014 LONGHOP ROSÉ REVIEWS



PHILIP WHITE INDAILY JULY 2014

Longhop Mt Lofty Ranges Rosé 2014

\$18; 13.5% alcohol, screw cap, 94 points

This rosé is pale and gently burnished to that autumnal russet hue of brown onion and pheasant eye. It's made by the dreaded Torzi-Freeland duo of the Barossa tops and the Adelaide Plains. They've used high country Grenache, but rather than let it ooze out simple raspberry, like most dumb rosés exude, they appear to have given it the business in the shed, with some serious time on wild yeasty lees to let its fatty acids chub up. It has that curdled turn of isovaleric acid, the calming pheromone of mother's milk which will make grown men turn savage and kill each other if they get too much of it ... the frightened bullshit and sweat smell of the Pamplona lanes, or the hairoil in the beret shop where the bullrunning committee meets and Helmut Newton photographed the naked Charlotte Rampling on the ancient oak table in the backroom. Sorry, I'm off the track. This is a very pretty and seductive rosé with elegance, complexity and texture. Without all its blackness, it's more complex and profound than the Alicante above. And a much more grown-up drink than that other famous local lollypop called Alicante. This one's tannic. It has as much oak as that table ... see, dammit there I go again ... like pink Krug is two or three hundred dollars and it's majestically the best with bubbles and here you have one without the little round CO2 cavities drifting up and it's \$18? \$18! Santa Maria! Play that bit back will you Sancho? Santa friggin Maria!

WINE FRONT – CAMPBELL MATTINSON JULY 2014

Rose made with old vine, dry grown grenache.

It's an energetic wine with lots of buoyant flavour. Delicious drinking option.

Strawberry, earth, spice and cranberry notes.

Looks pale and dry and it certainly finishes that way, but along the palate there's lots of juicy fruit flavour.

JEREMY PRINGLE WINE WILL EAT ITSELF JULY 2014

A far greater sense of sweetness than the pale hue might indicate. So much for generalisations.

Even straight out of the fridge it's expressive. Redskins, pink flowers and icing sugar with counterpoints of bouquet garni. That sweetness on the front palate is somewhat cleansed by acid and then entwined with herbs at the end. Has a bit of chew. I can't possibly know how you'd like it the most but the bottle suggests always serving it chilled – I concur. Any other way and it can become cloying. Worked pretty well with a Mediterranean sort of pork stew...and I'm sure you all enjoyed that little insight into how I eat when there are limited ingredients in the house.

RALPH KYTE-POWELL

MELBOURNE AGE & SYDNEY MORNING HERALD OCT 14

This old-vine grenache has aromas of red berries and savoury herbal notes, then a very dry palate with a firm backbone. A rose for food. Drink over the next year, Food; Italian cured meats and vegetable antipasti.