

LONGHOP

— ESTABLISHED 2005 —



2019

OLD VINE GRENACHE

ADELAIDE PLAINS

OUR STORY

Sourcing precious old vine survival plantings of the 1950s, and coupled with our non-interventional approach to winemaking, Longhop Wines found it's provenance in handcrafting the lush, generous and full flavours of yesteryear. We create expressive wines showcasing, fruit, season and birth place.

THE CRAFT

Cold soak prior to whole berry & partial whole bunch ferment in five ton open top fermenters, soft pump overs and minimal hand plunging. On skins for six days, basket pressed into young seasoned oak with ferment finishing off in barrel. Matured in French oak, two rackings prior to bottling.

TASTING NOTE

Really well put together. Fruit from the Gawler River and Angle Vale (Spanish & French clones) work seamlessly bringing dark cherries, raspberry, plum and dried herb. Impressive depth from the medium bodied wine, finishing with gentle tannin and supple spice. Drink now to 7+ years.

TECHNICAL NOTES

Region: Adelaide Plains
Vineyards: Angle Vale; red clay/loams over broken limestone.
Gawler River; Gawler River alluvium
Alc/Vol: 14.5%
Age of vines: 50+ years
Production: No fining agents used,
Vegan friendly
Bottling: Unfiltered

