

# VINO FINO

Explore a World of Wine

## LONGVIEW MACCLESFIELD SYRAH 2022

HOT  
PRICE



95

GOLD

\$25.99

VINO  
VALUE

**Trophy for Champion Red of Show -  
Adelaide Hills Wine Show 2023**

"Very nice."



Product Code:	31428	Closure:	Screw Cap
Country:	Australia	Unit:	Each
Region:	South Australia	Volume:	750ml
Sub Region:	Adelaide Hills	Alcohol:	13.5%
Style:	Red	Grape:	100% Syrah
Variety:	Syrah / Shiraz		



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### TASTING NOTES

**Trophy for Champion Red of Show - Adelaide Hills Wine Show 2023**

**Trophy for Champion Shiraz - Adelaide Hills Wine Show 2023**

**Best Shiraz - Winewise Championship 2024**

**Gold Medal - Adelaide Hills Wine Show**

**Gold Medal - National Wine Show**

**Gold Medal - Royal Perth Wine Show**

**An exceptional wine for this price point. Sells for considerably more on the Australian market - This won't be around for long!**

No, that's not a typo. Rather than being called Shiraz, this Adelaide Hills producer has rightfully labelled this as Syrah, owing to it coming from a relatively cool part of South Australia. Stylistically it falls into the Syrah camp also, with the winery notes summing it up nicely... "There is a floral element to most wine from Longview Vineyard, but the perfume of this Syrah's aromatics is almost overwhelming. Jonquils, jasmine and carnation florals waft from the glass with secondary notes of blue

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fruits, white pepper spice and aniseed drifting up to declare this a true, cool climate Syrah."

The winery also mentions the vintage being of the highest quality, saying... "Whilst the yield was down across the board, 2022 will be remembered as one of the best vintages Longview has ever seen. This is no mean feat considering the outstanding 2021 vintage."

No wonder then that this wine has cleaned up wine shows around Australia and even took out Champion Red Wine of the Show amongst its peers at the Adelaide Hills Wine Show in 2023. No mean feat for a region well known for its quality red wines!

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## **Winery notes** (2022 Vintage)

"Our collection of premium, small-batch wines that reflect the unique geology and climate of Macclesfield. The labels feature ethereal photographs of sculptures from our vineyard - hewn from Macclesfield pink marble. These images echo the undulating topography of the vineyard.

Perfume. Blueberries. Spice. Ethereal. Focussed. Poise.

There is a floral element to most wine from Longview Vineyard, but the perfume of this Syrah's aromatics is almost overwhelming. Jonquils, jasmine and carnation florals waft from the glass with secondary notes of blue fruits, white pepper spice and aniseed drifting up to declare this a true, cool climate Syrah. The palate is layered, languid, long and yet finishes with a crunch of taut berry fruit interlaced with natural acidity and focus.

The 2022 season started cool during flowering, some varieties were affected worse than others and only produced 50% of their usual production. Whilst dry seasons usually mean warm weather, 2022 gave us a cool and long ripening vintage. Wonderful flavour development at low sugar levels and high acids were seen all through all varietals. Whilst the yield was down across the board, 2022 will be remembered as one of the best vintages Longview has ever seen. This is no mean feat considering the outstanding 2021 vintage"

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## **95/100 James Halliday's Wine Companion** (2022 Vintage)

"Deep but bright colour. Combines elegance and finesse with an effortless medium-bodied portrait and equal length."

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## **94/100 Gary Walsh, The Wine Front, October 2024** (2022 Vintage)

"Justifiably called 'Syrah', given the style of it, though I'm a big one for calling a Shiraz a Shiraz. 10% new oak. Puncheons. A little whole bunch. Red and black fruit, grilled meat and black pepper, baking spices, quite aromatic too. Medium-bodied, ripe cherry, blue fruit, lots of spice, ripe grainy tannin with a beer nut grip (you'll maybe see what I mean), balanced and cool acidity, pulls up with some fine sooty tannin on a long finish that offers crunch, spice, and perfume. Feels quite 'mineral' too, which is always a plus. Very nice."

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## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch