

LONGVIEW VISTA SHIRAZ / BARBERA 2023

Award badge and or type unspecified \$20.99

Award badge

Award badge

Award badge

Product image

Different and Very Tasty - Limited Release

Product Code:	3191	Closure:	Screw Cap
Country:	Australia	Unit:	Each
Region:	South Australia	Volume:	750ml
Sub Region:	Adelaide Hills	Alcohol:	13.5%
Style:	Red	Grape:	73% Shiraz, 27% Barbera
Variety:	Red Blend	Natural:	Vegan Friendly



New Zealand
Wide Delivery



Free Shipping for
Christchurch orders
\$150.00 and over



Click & Collect
available

[VIEW PRODUCT ONLINE](#)

TASTING NOTES

This quirky Shiraz/Barbera blend caught us off guard when it first landed on our shelves a couple of years ago, in the best possible way. We're thrilled to see the new vintage return, delivering even more of that irresistible drinkability that made it such a standout in the past.

Adelaide Hills S.A. Longview's Shiraz Barbera takes the best of Australia and Italy and blends them together to create a harmonious, modern food wine. The Shiraz has all the hallmarks of cool-climate fruit —spicy, savoury with crunchy berries. The Barbera provides a juicy, cherry-like brightness and taut acid backbone that gives the wine wonderful structure.

Winery notes (2023 Vintage)

"The 2023 vintage delivered a beautifully long, even ripening season in the Adelaide Hills, with a cooler Spring contributing to steady vine development and excellent canopy growth. Mild summer temperatures allowed for gradual flavour accumulation and impressive acid retention, ideal for both Shiraz and Barbera. Spicy aromatics, acidity and bright red berry fruits and finesse are the hallmarks of the vintage.

Longview's Vista Shiraz Barbera is a great marriage of Australia and Italy. Shiraz (73%) is distinct, spicy and savoury with crunchy berry fruit from our cool climate whilst the Barbera (27%) adds a juicy, cherry-like brightness and taut acid backbone

VINO FINO

Explore a World of Wine

that gives the wine a wonderful structure. Extremely drinkable in its youth, but will develop nicely over 5 years. Select portions are de-stemmed together for co-fermentation for 10-14 days before further blending prior to bottling. Maturation in French and Austrian Oak Puncheons (10% new) for 12 months and bottled early to capture freshness.

Red Berries. Pepper. Dark Cherry. Spicy. Bright. Juicy. Savoury. Perfect pairings—Pizza and Pasta."

92/100 Campbell Mattinson, The Wine Front, November 2024 (2023 Vintage)

"Soft and delicious. Red and blue berried fruits, some musk, some spice, a hint of fennel and or woodsy herbs and maybe some fresh leather too, the latter as a positive. The drinkability of this wine is right up there. It has complexity, it's not simple, but it's all about drinkability."

92/100 Sam Kim, Wine Orbit, October 2025 (2023 Vintage)

"Sweetly fruited and elegantly expressed with aromas of dark cherry, wild strawberry, dried herb, and nutmeg. On the palate, it's juicy and beautifully rounded with a smooth mouthfeel, backed by refreshing acidity and grainy tannins, making it firm and structured with a pleasingly dry finish. At its best: now to 2028."

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