

LONGVIEW

DEVIL'S ELBOW

2019 CABERNET SAUVIGNON

ADELAIDE HILLS

Blackcurrant. Capsicum. Cocoa. Plush. Taut. Persistent.
Perfect pairing— Beef Bourguignon.

VINTAGE NOTES

A challenging vintage with spring rainfall 40% below average. This helped disease control and provided good conditions for flowering and while yield was down, our healthy canopies were instrumental in protecting the fruit throughout the dry summer. From veraison through to harvest, daytime weather remained warm and dry, producing hallmark Cabernet fruit flavour and ripe tannin, but as always, Longview's cool nights assisted in slowing down sugar development and maintaining excellent acid retention.

VINEYARD & WINEMAKING NOTES

Cabernet in the Hills can be sublime on the right site and at Longview, it is one of our most famed varieties. The oldest vines on our single vineyard, Cabernet Sauvignon is the hero of this unique location, sitting on a near perfect 45° slope facing northward. This allows the fruit (100% Old Reynella clone) to soak up the sun during the warmest part of the day which is uniformly followed by cool sea-breezes at night, ensuring a consistent, extended ripening period. Longview's soils of shallow, sandy loam soils below ironstone and quartz aids to control vigour and yield – perfect for this temperamental variety. All fruit was hand-picked in late March then de-stemmed, crush and open fermented on skins for 14 days. Malolactic fermentation occurs in 2nd and 3rd use hogsheads where it remains for 15 months.

TASTING NOTES

The Devil's Elbow is a legendary hairpin corner on the old road to the Adelaide Hills. Longview's Cabernet also goes on a journey – a beguiling, dense plum colour; heady purple florals, black fruits and leafy roasting herbs on the nose give way to a plush, generous palate that finishes dusty and dry with grainy persistent tannin.

WINE ANALYSIS

Variety	100% Cabernet Sauvignon
Alcohol	13.5%
Residual Sugar	00 g/L
g/LpH	3.47
Total Acidity	6.2 g/L

