

LONGVIEW

DEVIL'S
ELBOW

2020
CABERNET
SAUVIGNON

ADELAIDE
HILLS

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

VINTAGE NOTES

Longview experienced late Autumn and early winter rainfalls in the lead up to 2020. Our dams filled rapidly in early Winter and soil moistures were ideal. With one of the hottest Decembers on record, maintaining healthy canopies with adequate soil moisture was challenging, but Longview handled the conditions well. Significant fire events devastated large swathes of vineyard in parts of the Northern Adelaide Hills. Longview was spared this natural disaster and 50 mm of rain at the end January and early February brought welcome relief. From then on, temperatures cooled right down, making ripening and harvesting.

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 12 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	14%
Residual Sugar	00 g/L
g/LpH	3.57
Total Acidity	6.5g/L

