

ESTATE GROWN
LONGVIEW
Pick of the Adelaide Hills



2012 DEVILS ELBOW CABERNET SAUVIGNON

TASTING NOTES

Our 2012 Devil's Elbow Cabernet Sauvignon is medium bodied in colour with a violet hue, it has aromas of black current, clove, mint and pencil shavings. The palate is perfectly balanced tannin and a long clean finish. There is a great marriage of wild berries, capsicum and herbaceousness, excellent to drink now and will benefit with 12+ years cellaring

VINTAGE NOTES

After skipping the 2011 vintage due to poor quality of fruit the 2012 was a vintage with extremely low yields but very high quality. The summer was relatively cool and dry with harvesting occurring at the start of April. This cool dry summer resulted in an amazing quality of fruit and in turn resulted in intense flavour and acid balance.

WINEMAKING NOTES

Devil's Elbow Cabernet Sauvignon is sourced entirely from our CS1 block at Longview's vineyard at Macclesfield, Adelaide Hills. The fruit was hand-picked to minimise fruit damage, then fermented on skins for 7 days. After malolactic fermentation, the wine was aged in old and new French Oak Hogsheads for 22 months.

Alcohol: 14.3%
Residual sugar: 0.6 g/l
pH: 3.40
TA: 7.02 g/l
Bottling Date: 13th of June 2014
Blend: Cabernet Sauvignon (100%)

www.longviewvineyard.com.au
