



DEVILS ELBOW Cabernet Sauvignon

PRODUCER'S STORY

Longview is a stunning family owned Australian vineyard located just outside the historic township of Macclesfield in the Adelaide Hills. Set on undulating slopes reminiscent of old-world estates but unmistakably Australian, it has quickly established itself as one of the most awarded vineyards since its 2001 inaugural vintage.

Originally a dairy for most of the 20th century, Longview produces an exciting portfolio of wines - all of them single-vineyard estate-grown. Key to this award-winning range is the valley landscape, with red varietals grown on the northern slopes where they ripen consistently, and white varietals grown on the southern side where the cooler aspect allows the grapes to maintain their acidity.

WHAT HAPPED IN 2017?

A true cool-climate vintage. The season started with ample soil moisture and even temperatures, enabling early spring growth followed by ideal flowering conditions in November. Weather remained cool though and Longview experienced below average temps and sometimes too-wet conditions throughout the growing season. Learning from previous wet vintages, we worked on leaf plucking to expose bunches, benefiting Cabernet's long ripening needs and the fruit exhibited trademark savouriness with taut blackberry flavours. This is a vintage that will reward patience.

WHAT DOES IT TASTE LIKE?

Blueberry, cassis and pencil shaving notes, with a touch of mint on the nose. The palate is well structured with grippy yet ripe tannin, black fruit and dark chocolate together with bright acidity give a long clean finish. An elegant, savoury Cabernet Sauvignon that will benefit from 12+ years cellaring.

WHAT TO DRINK IT WITH?

Slow cooked lamb.

WHAT'S IN IT?

VINTAGE	2017
GRAPE VARIETY	100% Cabernet Sauvignon
REGION	Adelaide Hills, Australia
WINEMAKER	Peter Saturno & Prian Walsh
ALCOHOL (ABV)	14%
STYLE	Full body
FARMING	Sustainable
AWARD	