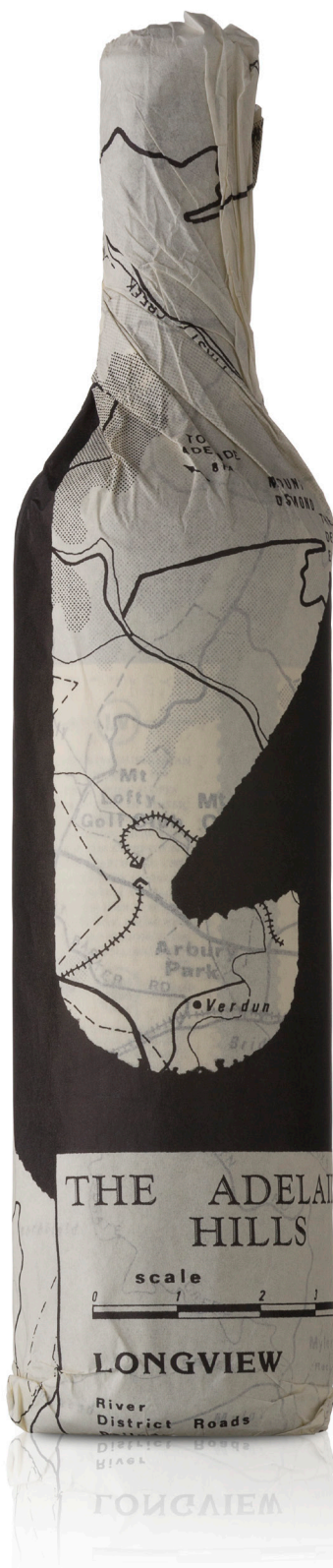


2010 RESERVE DEVIL'S ELBOW CABERNET SAUVIGNON

ONLY 1300 BOTTLES PRODUCED



TASTING NOTES

Our 2010 Reserve Devil's Elbow Cabernet Sauvignon is rich purple and violet in colour, with aromas of black currant, clove, mint and spiced dark cherry. It has toasty oak characters, perfectly balanced tannin and a long clean finish. Excellent to drink now and will benefit with 15+ years cellaring.

VINTAGE NOTES

2010 was a vintage with extremely low yields. 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 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. A select parcel of 4 Barriques was set aside for 20 months.

Alcohol: 14.4%

Residual sugar: 1.2 g/l

pH: 3.50 g/l

TA: 5.8 g/l

Date of bottling: 6 August 2012

Blend: Cabernet Sauvignon 100%

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