

Shingleback

2009 CABERNET SAUVIGNON

M C L A R E N V A L E , S O U T H A U S T R A L I A

McLAREN VALE

This region has a Mediterranean climate with wet winters, dry summers and plenty of sunshine. The proximity to the St. Vincent Gulf, coincidentally named after the patron saint of winemakers, benefits fruit quality with warmer spring and autumn conditions and cooler summers. McLaren Vale is renowned as a premium wine region of great beauty that consistently produces high quality, richly flavoured wines.

SHINGLEBACK VINEYARD

The Shingleback Vineyard is located in the Willunga Basin at the southern end of the acclaimed McLaren Vale Wine Region. Brothers Kym and John Davey planted their vineyard on land that the family has owned since 1959. This site is dedicated to producing high quality, intensely coloured and flavoured grapes, using innovative canopy management and progressive viticultural techniques.

VINTAGE NOTE

Although soils held moderate moisture levels from winter, some early irrigation was required to compensate for the ongoing drought conditions. Soil moisture levels were built up in mid January to ensure the vines were not stressed during the critical period of veraison. When very hot weather was predicted, this moisture reserve and our ability to provide supplementary drip irrigation rapidly allowed damage from the extremely hot conditions in late January to be minimized. Fruit that was heat damaged shriveled and dried cleanly.

After the heat the weather was ideal, allowing the vines to recover, with harvest commencing approximately 2 weeks early. Sugar and acid levels were ideal, with flavours developing early and delayed sugar accumulation. Lower yields allowed the reds extended time on skins in fermenters, as there was reduced demand on winery facilities. There was time for winemakers to maximize the potential of the fruit and to enjoy the crafting of the wines. The end result has been aromatic and balanced wines, with fruit power and generally lower alcohol levels.

WINEMAKING

Cabernet Sauvignon (predominantly clones LC10 and CW44), grown on both red and black soils over limestone on the Shingleback Vineyard, are selected for this wine. Partial cold soaking prior to fermentation maximises the fragrance of the finished wine. Extended fermentation time on skins helps to capture the essence of the fruit and gives a silky but firm tannin finish. Maturation for an average of 14 months in fine-grained French, Central European and American oak hogsheads, softens, enhances and integrates the fruit and structural components of the wine.

TASTING NOTE FROM JOHN DAVEY, WINEMAKER

Deep magenta red. Aromas of blackcurrant, blueberry, dark chocolate and mint. The vibrant dark cherry and blackberry flavours are tempered with mouthwatering savoury and fine tannin elements, typical of Cabernet Sauvignon and the 2009 vintage.

VINEYARD SOURCE

Shingleback Vineyard, McLaren Vale

BOTTLING

Alcohol : 14.3%

TA : 7.3g/L

pH : 3.48

VARIETY

100% Cabernet Sauvignon

ACCOLADES

Gold medal—2011 International Wine Challenge, Vienna

Gold medal—2011 Selections Mondiales des Vins, Canada

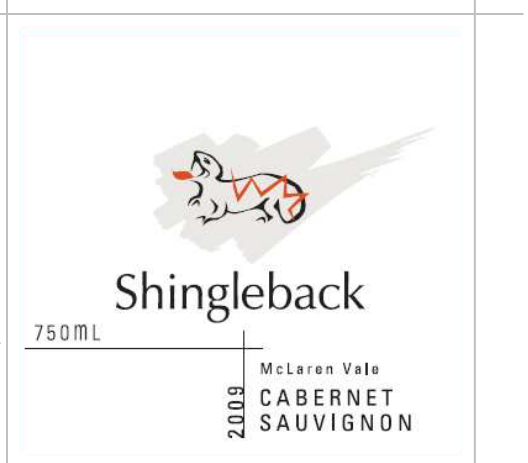
Gold medal—2010 Royal Hobart Wine Show, class 44

Silver medal—2011 Mundus Vini Great International Wine Awards, Germany

Silver medal—2011 International Wine Challenge, UK

Silver medal—2011 New Zealand International Wine Show, class 15a

Silver medal—2011 Sydney Royal Wine Show, class 53



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H A N D C R A F T E D M C L A R E N V A L E