



SHINGLEBACK

2010 SHINGLEBACK 'THE DAVEY ESTATE' CABERNET SAUVIGNON

THE DAVEY ESTATE VINEYARD

The Davey Estate Vineyard is located at the southern end of the acclaimed McLaren Vale wine region in South Australia. Kym and John Davey planted & nurture their family-owned and sustainably managed estate vineyard on land their grandfather purchased in the 1950's. Their goal is to produce high-quality, single vineyard wines. Modern viticultural practices that minimise work to the soil & encourage a balanced environment are used. Superior fruit is grown by managing canopies, hand-pruning, precise deficit irrigation & integrated pest management.

VINTAGE NOTE

Vintage started with Chardonnay on the 8th of February and finished with the last of the Cabernet Sauvignon and Grenache on the 26th of March. There was a week or so between finishing the Shiraz and starting on the Cabernet Sauvignon. The only rain to speak of conveniently fell over two days just after the Shiraz was picked & assisted the steady ripening & development of flavours & tannins in the Cabernet.

Ferments were clean & finished dry with wines quickly completing malolactic fermentation.

Across the board the wines of the 2010 vintage are medium to full-bodied with opulent & luscious varietal flavours.

WINEMAKING

Cabernet Sauvignon (predominantly clones LC10 and CW44), grown on both red and black soils over limestone on the Davey Estate 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 and Central European oak hogsheads, softens, enhances and integrates the fruit and structural components of the wine.

TASTING NOTE

Deep magenta in colour. Chocolate, black cherry and blackberry aromas with an undercurrent of mint. The rich, dark berry mid-palate fruit is tightly framed with soft, ripe tannins and the minerality of the soil that nurtures the vines. The fine-grained French and Central European oak add complexity, further enhancing the presence and structure of the wine.

FOOD MATCH

- Gnocchi with veal, pork & tomato ragù
- Kangaroo fillet with sweet potato puree & caramelized onions
- Herb crusted rack of saltbush lamb with smashed potatoes

VINEYARD SOURCE:

The Davey Estate Vineyard, McLaren Vale

BOTTLING:

Alcohol: 14.4%

TA: 6.9 g/L

pH: 3.71

VARIETY:

100% Cabernet Sauvignon

ACCOLADES:

CHAMPION CABERNET TROPHY & GOLD MEDAL—

2012 Spiegelau International Wine Competition, NZ

TOP GOLD MEDAL— 2012 Royal Hobart Wine Show, class 63

GOLD MEDAL –

2012 Los Angeles International Wine Competition, USA

SILVER MEDAL –

2012 Concours Mondial de Bruxelles, Belgium

SILVER MEDAL— 2012 Sydney Royal Wine Show, class 53

94pts—James Halliday Australian Wine Companion 2013

