



SHINGLEBACK

2011 SHINGLEBACK “THE DAVEY ESTATE” CABERNET SAUVIGNON

THE DAVEY ESTATE VINEYARD

The Davey Estate Vineyard is located in Whites Valley, 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

The long drought broke in typical Australian fashion with flooding rains in the eastern states. South Australia's McLaren Vale was lucky to be spared the worst of the weather.

Good winter rainfall refreshed the soil and delayed bud burst. Balanced and attentive hand pruning set up open canopies with the right crop levels for the cooler year that unfolded. Rain events meant that timely decisions and precise application of protective strategies were essential.

Clean healthy vineyards allowed us to be patient and let the cool summer and slow true ripening of the grapes work its magic on the flavours and tannins. The first Shiraz was picked on March 12th, just a few days after finishing the whites, and the last Cabernet picked on April 14th. A generally orderly intake at the winery allowed the full expression of the fruit to be captured during fermentation. The result is ripe, fragrant wines with structure and depth.

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 (90%) and Central European (10%) oak hogsheads, softens, enhances and integrates the fruit and structural components of the wine.

TASTING NOTE

Bright black cherry in colour. Dark minted chocolate and cassis aromas lift from the glass. The fresh acidity and fine, mineral tannins of this medium-bodied wine define the compote of dark berry fruit. The long, linear and savoury palate is enhanced with nuances of cashew-like French oak.

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: 14.6%
TA: 7.0 g/L
pH: 3.51

VARIETY

100% Cabernet Sauvignon

ACCOLADES

Gold medal—2013 Royal Queensland Wine Show, class 16

Gold medal—2013 Berlin Wine Trophy, July edition, Germany

Gold medal—2013 Sunset International Wine Competition, USA

Silver medal—LA International Wine Competition, USA

92 pts—2014 James Halliday Australian Wine Companion

