



# SHINGLEBACK

## 2016 SHINGLEBACK 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

Winter in 2015 was relatively dry and although totals ended up near normal, there were few heavy soaking rains. Spring was exceptionally dry, resulting in low disease pressure but requiring early irrigation to ensure balanced canopies. October and December were hot and November warm and ideal for flowering and fruit set. Crop levels were the best for several years but generally just a return to more balanced and sustainable levels. An early bud burst and the dry warm conditions always meant vintage was going to be early. Even with bigger crops vintage started around the same time as 2015's record early start. We picked Semillon from the Davey Estate Vineyard on January 29 and had completed our McLaren Vale Chardonnay by February 8 and Pinot Noir and Shiraz for Rosé on February 10. Timely rain events in early February refreshed the vines, greatly reducing the stresses of the dry season, with no adverse disease effects except for in some tighter bunch Grenache blocks. February days were mild and the nights cool, slowing down sugar accumulation and extending the ripening period greatly, enhancing flavour, structure and colour development. Reds started with Shiraz on February 11 and the last of the Davey Estate Shiraz was picked on March 11. The last of the Cabernet and the Mataro were picked on March 24. The early picked wines show bright and fragrant fruit at balanced alcohol levels. Intensity, weight and depth of colour just kept increasing as the harvest progressed, without any over ripe characters, resulting in simply spectacular wines across all varieties.

### WINEMAKING

Only select parcels of Cabernet Sauvignon, grown on both red and black soils over limestone on the Davey Estate Vineyard, qualify for this reserve 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 15 months in 1 – 6 year old fine-grained French oak

hogsheads, softens, enhances and integrates the fruit and structural components of the wine.

### TASTING NOTE

Deep red. Aromas of blackcurrant and blueberry are highlighted with nuances of bay leaf and cedary oak. Textured savoury tannins envelop the luscious blackberry and blueberry fruit flavours of this full-bodied, varietal McLaren Vale Cabernet Sauvignon.

### VINEYARD SOURCE

Davey Estate Vineyard, McLaren Vale

### BOTTLING

Alcohol: 14.2%  
TA: 7.0 g/L  
pH: 3.64

### VARIETY

100% Cabernet Sauvignon

### ACCOLADES

#### GOLD MEDALS -

2018 China Wine & Spirits Awards

#### SILVER MEDALS -

2017 NZ International Wine Show, class 15a  
2017 Royal Adelaide Wine Show, class 26  
2018 International Wine Challenge, UK  
2018 Decanter World Wine Awards, UK  
2018 Melbourne International Wine Competition  
2018 Sydney Royal Wine Show, class 27  
2018 Royal Hobart Wine Show, class 21  
2018 International Wine Challenge, Vienna  
2018 Royal Adelaide Wine Show, Class 27  
2018 McLaren Vale Wine Show, class 15

94 pts - 2019 James Halliday Australian Wine Companion

