

SHINGLEBACK

MCLAREN VALE

2017 SHINGLEBACK 'D BLOCK' RESERVE CABERNET SAUVIGNON

JOHN PETRUCCI VINEYARD

At a meeting prior to the 2005 vintage it was clear that the passion and dedication that John Petrucci has for his vineyard matched our own love of the soil and viticultural and winemaking philosophies. We are privileged to be entrusted with a small section of his vineyard that consistently produces low yields of intensely varietal and distinctive Cabernet Sauvignon.

VINTAGE NOTE

Healthy soaking winter rains continued through spring and into early summer setting up good canopies without the need of supplementary irrigation. Wet soils and a cool start to spring resulted in flowering being 3 weeks later than in the previous years. Good fruitfulness of the vines and higher bunch weights meant crop levels were generally above average. Careful canopy management and a timely stop to the rains in mid-January minimised disease pressure. The dry & generally mild February and March were followed by a warmer than average April, allowing a long, slow ripening period and an orderly progression to harvest.

Semillon, Chardonnay and Pinot Noir for Rosé, mostly harvested around the first week of March, all showed vibrant cool climate flavours and structural minerality. A burst of heat gave the reds a push allowing us to start filling the fermenters towards mid-March. The early red fruit was perfumed and spicy with excellent length. As vintage progressed fruit weight increased and flavours moved into darker berry profiles. Our palette of Shiraz wines are spicy and aromatic with good concentration and length. Cabernets are very varietal with blackcurrant and leafy notes. The Shingleback harvest finished with Mataro picked after Easter on the 18th of April, timed nicely before rains that fell shortly after.

WINEMAKING

In a small niche of the John Petrucci vineyard the soil, climate and Cabernet Sauvignon combine to create something special - the fruit that is ultimately hand crafted to become D Block Reserve Cabernet Sauvignon. Gentle hand working of the skins in small, 5 tonne open fermenters and traditional winemaking practices protect and nurture the unique qualities of the terroir. Very fine grained French oak hogsheads are used to allow a long, slow maturation of the wine and subtle oak integration. A combination of new and 1 - 6 year old oak barrels, crafted by select coopers to our requirements, are used to create nuances and diversity of flavour.

TASTING NOTE

Deep purple-red. Primary aromas of blackcurrants and violets are highlighted with nuances of bay leaf, cocoa and cedar. Cassis and blueberry flavours flow through the palate into the lingering finish. Fine structural elements of tannin and oak focus and define the moreish palate. A medium – full bodied Cabernet Sauvignon that eloquently expresses the synergy of the old Reynell clone vines, the terroir and my personal winemaking philosophy.

BOTTLING

Alcohol: 14.2%
TA: 6.3 g/L
pH: 3.62

VARIETY

100% Cabernet Sauvignon

VINEYARD SOURCE

John Petrucci Vineyard, McLaren Vale

ACCOLADES

GOLD MEDAL –

2019 Royal Adelaide Wine Show, class 25
2019 Royal Melbourne Wine Awards, class 39
2019 National Wine Show of Australia, class 31

SILVER MEDAL –

2018 Royal Adelaide Wine Show, class 26
2018 Royal Melbourne Wine Awards, class 39
2018 NZ International Wine Show, class 15a
2018 Halliday Cabernet Challenge
2019 Concours Cabernets International, France
2019 Sydney Royal Wine Show, class 29
2019 Royal Queensland Wine Show, class 41
2019 Melbourne International Wine Competition
2019 China Wine & Spirit Awards, Hong Kong
2019 Royal Hobart Wine Show, class 20
2019 Perth Royal Wine Awards, class 21

95 pts – 2020 James Halliday Wine Companion

