

SHINGLEBACK

MCLAREN VALE

2017 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

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

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

Purple-red. Aromas of blackcurrant and blueberry are highlighted with nuances of bay leaf and dark chocolate. Textured savoury tannins envelop the luscious mulberry fruit flavours of this full-bodied, varietal McLaren Vale Cabernet Sauvignon.

VINEYARD SOURCE

Davey Estate Vineyard, McLaren Vale

BOTTLING

Alcohol: 14.3%

TA: 6.6 g/L

pH: 3.74

VARIETY

100% Cabernet Sauvignon

ACCOLADES

TROPHY -

Best Cabernet Sauvignon in Show, 2018 Royal Adelaide Wine Show

GOLD MEDALS -

2018 Royal Hobart Wine Show, class 20

2018 Royal Adelaide Wine Show, class 26

2018 NZ International Wine Show, class 15a

2018 James Halliday Cabernet Challenge

2019 Concours Cabernets Competition, France

