

red knot

BY SHINGLEBACK



2018
GSM

CLASSIFIED

TASTING NOTE

Medium magenta in colour. Fragrant aromas of cherry liqueur chocolate, roses, briar and spice entice. The lively, medium weight palate is filled with flavours of ripe strawberries. The luscious Grenache is complemented and structurally enhanced by the darker berry flavours and ripe tannins of the Shiraz and Mourvèdre, offering immediate appeal, whilst with age the wine will develop an attractive, savoury complexity.

WINEMAKER'S NOTE

Serve lightly chilled in the heat of summer.

VINEYARD SOURCE 100% McLaren Vale

VARIETY BLEND
70% Grenache
20% Shiraz
10% Mourvèdre

BOTTLING Alc: 14.3%
pH: 3.61
TA: 5.6 g/L

McLAREN VALE

The region has a Mediterranean climate with wet winters, dry summers and plenty of sunshine. The proximity to St Vincent Gulf, coincidentally named after the patron saint of winemakers, benefits fruit quality with warmer spring and autumn conditions and cooler summers. McLaren Vale is renowned as a premium wine region of great beauty that consistently produces high quality, richly flavoured wines.

VINTAGE NOTES

After a dry start to winter we had good rainfall, ending up 10% above the long term averages, flushing and filling soil profiles to saturation. Although a mid-September bud burst was later than recent vintages it was in line with long term averages. Spring rainfall was well below average, resulting in low disease pressure. Average day and night spring temperatures were close to record highs, resulting in steady vine shoot growth, catching up some ground after the later bud burst.

We had 10mm of rain on December 1st and another 15 mm on December 15th, freshening the vines during early berry development. With only 6 mm of rain in January and 5 mm in February summer rainfall ended up only two thirds of the average. Drier and warmer than average conditions continued through March and April resulting in a disease free and orderly progression to vintage, allowing time for the potential of each batch of grapes to be maximised in the winery.

Harvest started with Semillon on February 6th and our McLaren Vale white and rosé blocks were all off by February 19th when the first Davey Estate Shiraz was picked. Shiraz harvest, other than a small parcel for fortified, was completed on March 24th and Cabernet Sauvignon soon after on March 29th, just before Easter. Mataro, the last of the Grenache and Shiraz for fortification were harvested after Easter with all fruit in by April 5th.

The 2018 white and rosé wines are richly flavoured with good length. The reds are full bodied and deeply coloured, showing intense fruit flavour with big round chewy tannins. Simply an outstanding vintage with the promise to be rated as one of the great years for McLaren Vale.

ACCOLADES

GOLD MEDAL -

2019 International Wine Challenge, Vienna

SILVER MEDAL -

2019 International Wine Challenge, UK
2019 Decanter World Wine Awards, UK
2019 Melbourne International Wine Competition
2019 Perth Royal Wine Awards, class 39
2019 Royal Melbourne Wine Awards, class 54
2019 McLaren Vale Wine Show, class 23
2019 National Wine Show of Australia, class 22
2019 New World Wine Awards, NZ
2020 Royal Adelaide Wine Show, class 53
2020 NZ International Wine Show, class 24



shingleback.com.au
wine@shingleback.com.au