



SHINGLEBACK

2012 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

With an early budburst and flowering, as well as low bunch numbers and small bunches, 2012 was always going to be an early vintage.

The summer was warm, with strong gully winds that tested some of the more exposed vineyards. In many cases crops were less than half the average but the intensity of colour, flavour and deliciously chewy tannins was amplified, heralding a great vintage.

We picked our first white, Semillon, on February 8th and were well into Shiraz by late February. Sugar levels climbed quickly and in a very timely fashion nature delivered 60mm of rain on the last day of the month. Luckily, canopies dried quickly and there was no splitting. This resulted in the slowing down of the vintage and allowed us to achieve an ideal balance in the vineyard and to lavish the attention the exceptional fruit deserved in the winery. We finished harvest on March 20th with the exception of the last of the Cabernet and some Shiraz left out for fortified production.

2012 was an exceptional vintage for The Davey Estate and across McLaren Vale.

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. When maturation and oak integration are perfect, individual barrels are selected and blended to create the fruit power, complexity and harmonious balance that is Shingleback D Block Reserve Cabernet Sauvignon.

TASTING NOTE

Deep red. Alluring aromas of blackcurrant, with notes of cocoa bean and cedary oak entice. The rich cassis flavours are focused by fine, satiny tannins and linger on the finish, with just a hint of bay leaf. A full-bodied, textured Cabernet Sauvignon that expresses the synergy of this noble variety, the terroir and my personal winemaking philosophy.

"A wine that perfectly illustrates the synergy between the maritime climate of McLaren Vale and cabernet sauvignon: while it has all the depth and power of the variety at its best, there is an elegance, a lightness of touch, an effortless purity to the wine, and a seemingly endless length to the finish of the palate."

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BOTTLING

Alcohol: 14.3%
TA: 7.0 g/L
pH: 3.52

VARIETY

100% Cabernet Sauvignon

VINEYARD SOURCE

John Petrucci Vineyard, McLaren Vale

ACCOLADES

BLUE GOLD MEDAL –
2015 Sydney International Wine Competition

GOLD MEDAL –
2014 Mundus Vini Great International Wine Awards, Germany

2014 Concours International des Cabernets, France

2014 Sélections Mondiales des Vins, Canada
2013 Royal Melbourne Wine Show, class 45

5 STARS – Equal Top in Category – Winestate Magazine Cabernet Tasting, July/August 2015

97 PTS – 2015 James Halliday Australian Wine Companion

