



SHINGLEBACK

2016 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

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

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

Vibrant purple-red. The alluring primary aromas of cassis and blueberry are highlighted with subtle cedary oak, floral notes and just a hint of mint. The rich, harmonious mid-palate is filled with the flavours of ripe dark berries, framed by vanilla and cashew nuances that derive from the maturation in French oak hogsheads. A full-bodied, structured Cabernet Sauvignon that eloquently expresses the synergy of the old Reynell clone vines, the terroir and my personal winemaking philosophy.

BOTTLING

TA: 6.4 g/L
Alcohol: 14.2%
pH: 3.67

VARIETY

100% Cabernet
Sauvignon

VINEYARD SOURCE

John Petrucci Vineyard, McLaren Vale

ACCOLADES

GOLD MEDAL –

2018 International Wine Challenge, UK
2018 China Wine & Spirit Awards, Hong Kong
2018 Halliday Cabernet Challenge

SILVER MEDAL –

2018 International Wine Challenge, Vienna
2018 Sydney Royal Wine Show, class 27
2018 Royal Hobart Wine Show, class 21
2018 Perth Royal Wine Awards, class 21
2018 Mundus Vini World Wine Awards, Germany
2018 Royal Queensland Wine Show, class 46
2018 Decanter World Wine Awards, UK
2017 Royal Hobart Wine Show, class 20
2017 Royal Melbourne Wine Awards, class 46
2017 Royal Adelaide Wine Show, class 26

94 PTS - 2019 James Halliday Wine Companion

93 PTS - Wine Advocate USA, Sept 2018

