



SHINGLEBACK

2012 SHINGLEBACK DAVEY ESTATE RESERVE 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

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

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 14 months in fine-grained French (90%) and Central European (10%) oak hogsheads, softens, enhances and integrates the fruit and structural components of the wine.

TASTING NOTE

Deep red. Cassis, violet and blueberry aromas seduce, enhanced by attractive notes of cedar, bay leaf and wet slate. An explosion of bright and pretty berry fruit flavours flow over the palate, guided by chewy tannins, mineral elements and a balanced acidity. A full-bodied, varietal Cabernet Sauvignon, with the richness of fruit to satisfy now and the structure that will reward the patient with the complexity that careful cellaring brings.

VINEYARD SOURCE

The Davey Estate Vineyard, McLaren Vale

BOTTLING

Alcohol: 14.4%
TA: 7.0 g/L
pH: 3.59

VARIETY

100% Cabernet Sauvignon

ACCOLADES

CHAMPION CABERNET SAUVIGNON –
2014 Winewise Championship

GOLD MEDAL –
2015 Sydney Royal Wine Show, class 28
2014 New World Wine Awards, NZ
2014 International Wine Challenge, UK
2014 Concours International des Cabernets, FR
2014 China Wine & Spirit Best Value Awards, HK
2013 National Wine Show of Australia, class 21
2014 International Wine Challenge, Vienna

SILVER MEDAL –
2014 Sélections Mondiales des Vins, Canada
2014 Mundus Vini Great Wine Awards, Germany
2014 Decanter World Wine Awards, UK
2014 Royal Queensland Wine Show, class 41
2014 New Zealand International Wine Show

96 pts – 2015 James Halliday Australia Wine Companion

