



SHINGLEBACK

2014 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

A record number of 40°C+ days along with high winds during the growing season challenged growers. Establishing good canopy early, along with critical timing of supplementary irrigation, was essential. This was managed to near perfection by Michael and the vineyard team.

Harvest started early on Feb 5 with the McLaren Vale whites being completed before the rain on the 13th of February. McLaren Vale again proved why it is the most reliable wine grape district in the world with less than 50mm of rain falling at the Davey Estate, compared to more than 125mm north of Adelaide. Luckily the rain caused no damage and helped extend the ripening period. With the rain someone flicked the switch and turned off summer. The temperate dry autumn weather that followed was ideal allowing us to harvest as the fruit hit perfection. In the winery the longer than usual 6 week harvest window for reds allowed Dan to maximise the opportunities for extended ferments.

Vintage 2014 has turned out well after an admittedly nervous start, giving us a very diverse and bright palette to paint the pictures that are our wines.

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

Deep red in colour. Pretty aromas of cassis and blueberry with just a hint of bramble and cedary French oak tease the senses. Classic, fine, slatey Cabernet tannins encapsulate and focus the rich fruit palate into the long, savoury finish. A full-bodied, varietal Cabernet Sauvignon with the richness of fruit to satisfy now, and the structure to reward the patient with the complexity that careful cellaring brings.

VINEYARD SOURCE

The Davey Estate Vineyard, McLaren Vale

BOTTLING

Alcohol: 14.4%
TA: 6.8 g/L
pH: 3.52

VARIETY

100% Cabernet Sauvignon

ACCOLADES

GOLD MEDAL –
2016 Sydney International Wine Competition
2016 Concours International des Cabernets, France
2016 Melbourne International Wine Competition
2016 Royal Melbourne Wine Awards, class 47

92 pts – 2017 James Halliday Australian Wine Companion

