



SHINGLEBACK

2015 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

Vintages over the last few years have tended to be early but 2015 sets a new record for McLaren Vale and South Australia. Good early rainfall from April to July in 2014 replenished the soil profile setting up a strong bud burst. From late July dry warm conditions prevailed and continued through the growing season. Average temperatures for August through November were significantly above average. Not surprisingly bud burst was early and vines grew quickly and strongly, setting up pristinely clean canopies. December and January were 0.8 and 1.7 degrees Celsius cooler than the long term mean, allowing a steady development of bunches and ideal conditions for veraison and the development of the precursors that are the colour, tannin and flavour that make great wine. The only significant rainfall in the growing season was 25 mm on the 13th of January and although this caused some initial apprehension it just freshened the vines and focused their energy on the bunches they were nursing. Less than 1 mm of rain fell thereafter through to March which, combined with warmer temperatures in February, resulted in an organised but rapid harvest.

The Chardonnay harvest started on the 28th of January, a new record for the Davey Estate by at least a week. The first Shiraz pick was on the 12th of February and harvest was completed on the 12th of March with Mataro. Flavours and colours across the board were excellent.

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

Dark cherry red. Perfumed aromas of blackcurrant and blueberry are highlighted with nuances of bay leaf and dark chocolate. Fine-grained tannins restrain and focus the vibrant cassis flavours and hints of dusty French oak, into the long, savoury finish.

VINEYARD SOURCE

The Davey Estate Vineyard, McLaren Vale

BOTTLING

Alcohol: 14.3%
TA: 6.8 g/L
pH: 3.58

VARIETY

100% Cabernet Sauvignon

