



2012 SHINGLEBACK 'TRIUMVIRATE' Merlot - Cabernet Sauvignon - Cabernet Franc

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.

TASTING NOTE

Medium garnet in colour. Aromas of ripe black cherries, mulberries and a hint of lavender infused milk chocolate entice. The mid-palate lusciousness of the Merlot is defined into the lingering finish by the structural elements of the Cabernets. There is a delicious and tantalizing balance between the sweet fruit and savoury elements in Triumvirate, crafting an irresistible blend.

FOOD MATCH

• Middle Eastern Style Roasted Lamb Forequarter, Preserved Lemon & Labne

VINEYARD SOURCE

100% McLaren Vale

BOTTLING

Alcohol: 13.6% TA: 6.8 g/L pH: 3.52

VARIETY

72% Merlot 20% Cabernet Sauvignon 8% Cabernet Franc

ACCOLADES

GOLD MEDAL -

2013 New Zealand International Wine Show, class 16b

SILVER MEDAL -

2013 Decanter Asia Wine Awards 2013 International Wine & Spirit Competition, Hong Kong

BRONZE MEDAL -

2014 International Wine Challenge, UK 2014 Sydney Royal Wine Show, class 32 2013 Perth Royal Wine Show, class 67 2013 International Wine & Spirit Competition, UK 2013 Royal Adelaide Wine Show, class 43

