



SHINGLEBACK
McLAREN VALE

Shingleback Single Vineyard Cabernet Sauvignon 2022

Shingleback Single Vineyard wines come from one particular vineyard within the Davey Estate farm, which shows the influence soil has on the wine. These wines capture the genuine and enduring character of the McLaren Vale region in South Australia.

GRAPE VARIETY

Cabernet Sauvignon

VINTAGE

2022

COLOUR

Deep red with hints of purples

NOSE

A complex aroma of wild herbs, fennel, red currants and hints of plum.

PALATE

A full-bodied wine with strong, plummy, currant flavours at the front of the palate, while showing complexity with wild herbs and savoury spices, to give it great length and texture. Silky, fine grain tannins balances the flavours, giving an elegant flavoured style of cabernet.

VINTAGE CONDITIONS

Overall, 2022 was one the coolest ripening periods with very good spring rains and a cooler summer. This allowed for slow flavour enhancement. Good subsoil moisture allowed the fruit to grow in perfect condition with no raisining of berries.

WINEMAKING

The fruit was fermented in a closed fermenter for 7 days to allow for maximum retention of the herbal, and delicate blue fruit profile. To further enhance these flavours, 15% of the wine was matured in 100% new French Oak with the balance in 2-4 year old American Oak. This profile gives the softness and elegance to the wine.

WINE ANALYSIS

Alc/Vol: 14.6%

TA: 6.25

pH: 3.53

RS: 0.9

CELLARING POTENTIAL

10+ years

FOOD MATCHING

Rib eye steak, slow-cooked lamb shank

WINEMAKER

Mark Jamieson

