



SHINGLEBACK  
McLAREN VALE

## Shingleback Single Vineyard Cabernet Sauvignon 2024

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

2024

### COLOUR

Deep red with hints of purples

### NOSE

Showcasing aromas of cassis, blackcurrant, and dried herbs, layered with cedar and dark chocolate.

### PALATE

A structured and refined wine, with firm tannins, vibrant acidity, and a core of ripe dark fruit. A complex, cellar-worthy wine with a long, savoury finish.

### VINTAGE CONDITIONS

The 2024 vintage experienced favourable growing conditions, contributing to high-quality fruit with excellent balance and depth. A cool, wet winter provided good soil moisture, followed by a mild spring that encouraged even budburst and flowering. Summer remained moderate, with the occasional warm spells but no extreme heat, allowing gradual ripening and optimal flavour development. Harvest conditions were ideal, with dry weather ensuring clean, concentrated fruit with balanced acidity and fine tannins.

### 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

