



Shingleback

2005 CABERNET SAUVIGNON

M C L A R E N V A L E , S O U T H A U S T R A L I A

McLAREN VALE

The region has a Mediterranean climate with wet winters, dry summers and plenty of sunshine. The proximity to the St. Vincent Gulf, coincidentally named after the patron saint of winemakers, benefits fruit quality with warmer spring and autumn conditions and cooler summers. McLaren Vale is renowned as a premium wine region of great beauty that consistently produces wines of the highest quality with rich flavours.

DAVEY FAMILY VINEYARD

The Davey Family Vineyard is located in the Willunga Basin at the southern end of the acclaimed McLaren Vale Wine Region. Brothers Kym and John Davey planted the Davey Family Vineyard on land that the family has owned since 1959. This site is dedicated to producing high quality, intensely coloured and flavoured grapes, using innovative canopy management and progressive viticultural techniques.

VINTAGE NOTE

With a cool summer and a warm, dry autumn creating perfect growing conditions, 2005 will possibly be recognised as one of South Australia's greatest vintages. All varieties fully ripened with intense fruit flavours and balanced natural acidity. The reds are vibrant in colour, with mature, textured tannins. The whites and rosés are fragrant and intensely varietal.

WINEMAKING

Cabernet Sauvignon (predominantly clones LC10 and CW44), grown on both red and black soils over limestone on the Davey Family Vineyard, are selected for this 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 14 months in fine-grained French, Central European and American oak hogsheads, softens, enhances and integrates the fruit and structural components of the wine.

TASTING NOTE FROM JOHN DAVEY, WINEMAKER

Deep magenta red. Lifted blackberry and cassis aromas with hints of truffle, violets and spice. Blackberry and dark chocolate flavours dominate the mid-palate. A long blueberry fruit finish is defined with firm tannins and roasted cashew French oak. A full bodied varietal cabernet sauvignon, with the richness of fruit to satisfy now, and the structure that will reward the patient with the complexity that careful cellaring brings.

VINEYARD SOURCE

Davey Family Vineyard, McLaren Vale

BOTTLING

Alcohol : 14.5%

TA : 7.4g/L

pH : 3.43

VARIETY

100% Cabernet Sauvignon

ACCOLADES

CHAMPION'S TROPHY GOLD MEDAL - 2008 Liquorland Top 100 (NZ), Class 16b

BLUE GOLD MEDAL, TOP 100 - 2008 Sydney International Wine Competition

GOLD MEDAL - 2008 New Zealand International Wine Show, Class 15a

GOLD MEDAL - 2007 Royal Hobart International Wine Show, Class 57



WWW.SHINGLEBACK.COM.AU

CONTACT: wine@shingleback.com.au

H A N D C R A F T E D M C L A R E N V A L E