



Shingleback

2004 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

This 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. The site is dedicated to producing high quality, intensely coloured and flavoured grapes, using innovative canopy management and progressive viticultural techniques.

VINTAGE NOTE

The 2004 growing season was climatically normal with good spring growth and a long, dry autumn. Ripening was slightly later than usual with whites being picked in mid-March and reds in late March to late April. If there was one catchword for the 2004 vintage, it would have been fruitful. It is common to thin fruit from young vines, but in the 2004 growing season one third of the crop was removed from even the oldest vines, just prior to veraison. The end result was small berries with intense fruit flavours which will rival the outstanding 2002 vintage.

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 and Central European oak hogsheads, softens, enhances and integrates the fruit and structural components of the wine.

TASTING NOTE FROM JOHN DAVEY, WINEMAKER

Deep magenta red. Powerful blackberry aromas with notes of dark chocolate, vanilla and spice. Cassis and blueberry flavours fill the mid-palate and linger on the long finish. Fine-grained French and Central European oak add a cashew-like complexity and further enhance the presence and structure of the wine.

VINEYARD SOURCE

Davey Family Vineyard, McLaren Vale

VARIETY BLEND

100% Cabernet Sauvignon

BOTTLING

TA: 7.1 g/L pH: 3.58 Alc: 14.2%

ACCOLADES

TROPHY-BEST VALUE DRY RED WINE

BLUE-GOLD MEDAL / TOP 100

2007 Sydney International Wine Competition

BLUE GOLD MEDAL / TOP 100

2007 Sydney International Wine Competition

SILVER MEDAL - 2006 International Wine Challenge (UK)

SILVER MEDAL - 2006 International Wine & Spirit Competition (UK)

SILVER MEDAL - 2006 New Zealand International Wine Show

89 POINTS - Wine Spectator - Sept 2006



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