



# Shingleback

2003 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 John and Kym 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. Through innovative canopy management and progressive viticultural techniques, superior fruit is grown by managing canopies for balance through a moveable wire system; hand-pruning; precise deficit irrigation and integrated pest management. With rows planted north to south to capture maximum sunlight, the vineyard currently boasts 186 planted acres.

## VINTAGE NOTE

Low winter rainfall and a dry spring reduced yields and provided concentrated small berry fruit. The vineyard team's dedicated attention to detail and perfectly timed supplementary irrigation assisted the struggling vines to produce fruit with outstanding colour and depth of flavour.

## 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 maximizes 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 13 months, in fine grained French and American oak hogsheads, softens, enhances and integrates the fruit and structural components of the wine.

## TASTING NOTE FROM JOHN DAVEY, WINEMAKER

Deep red with just a touch of youthful purple. Ripe blackberry aromas with hints of violets, earthy truffle and Belgian dark chocolate. Dark cherry and blackberry flavours overflow from the mid-palate into a long finish. A medium to full bodied wine with fine tannin and balanced acidity. Maturation in fine grained French and American oak hogsheads integrates and subtly enhances the wine with savoury French and vanillan American oak nuances.

## VINEYARD SOURCE

Davey Family Vineyard, McLaren Vale

## VARIETY BLEND

100% Cabernet Sauvignon

## BOTTLING

TA: 7.2 g/l

pH: 3.51

Alc: 13.9%

## ACCOLADES

**BLUE-GOLD MEDAL - Top 100**  
2006 Sydney International Wine Competition

**SILVER MEDAL - Class 15a**  
2005 New Zealand International Wine Show

**4-1/2 STARS**  
Sept / Oct 2005 Winestate Magazine  
Cabernet & Blends Tasting

[SHINGLEBACK.COM.AU](http://SHINGLEBACK.COM.AU)

[DAVEYFAMILYWINES.COM.AU](http://DAVEYFAMILYWINES.COM.AU)

**CONTACT: [wine@shingleback.com.au](mailto:wine@shingleback.com.au)**

