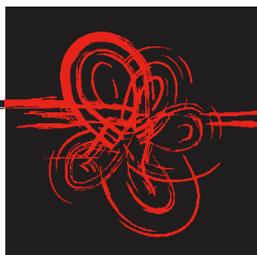


Red Knot

BY SHINGLEBACK



2017 GRENACHE SHIRAZ MOURVEDRE

VINTAGE NOTE

Healthy soaking winter rains continued through spring and into early summer setting up good canopies without the need of supplementary irrigation. Wet soils and a cool start to spring resulted in flowering being 3 weeks later than in the previous years. Good fruitfulness of the vines and higher bunch weights meant crop levels were generally above average. Careful canopy management and a timely stop to the rains in mid-January minimised disease pressure. A dry February through April along with generally mild weather followed by a warmer than average April allowed a long slow ripening period and an orderly progression to harvest.

Semillon, Chardonnay and Pinot Noir for Rosé, mostly harvested around the first week of March, all showed vibrant cool climate flavours and structural minerality. A burst of heat gave the reds a push allowing us to start filling the fermenters towards mid-March. The early red fruit was perfumed and spicy with excellent length. As vintage progressed fruit weight increased and flavours moved into darker berry profiles. Our palette of Shiraz wines are spicy and aromatic with good concentration and length. Cabernets are very varietal with blackcurrant and leafy notes. The Shingleback harvest finished with Mataro picked after Easter on the 18th of April, timed nicely before rains that fell shortly after.

TASTING NOTE

Cherry red in colour. Rose, cherry and strawberry primary aromas are enhanced with notes of freshly turned earth and milk chocolate. Initial flavours of Turkish delight and blackberry lead into the compote of darker fruit and savoury elements that fill out the mid-palate and linger moreishly.

VINEYARD SOURCE 100% McLaren Vale

VARIETY BLEND
55% Grenache
23% Shiraz
22% Mourvèdre

BOTTLING
Alc: 14.3%
pH: 3.61
TA: 5.4 g/L

WINEMAKER'S NOTE

Serve lightly chilled in the heat of summer.

