Red Knot

2008
CABERNET SAUVIGNON

SOUTH AUSTRALIA

South Australia

Producing more than half of all Australian wines, South Australia boasts some of the oldest individual vines in the world. South Australia's vast diversity of geography and climate plays a part in the regions successful production of a wide range of varieties from cool climate Riesling to big, full-bodied Shiraz. Ripened to perfection, these wines are fruit forward and well balanced.

Vintage Notes

Good winter rainfalls, followed by ideal spring and summer conditions, created strong, healthy canopies in balance with the slightly above average yields. The whites ripened early with intense fruit flavours and balanced acidity. Harvesting commenced in mid-February and was completed over the following 10 days. The harvest of reds started with Shiraz in late February, powerful mid-palate fruit was immediately evident. An unprecedented 15 consecutive days of temperatures above 35°C (95°F) began on March 3rd, precipitating the race to bring in the fruit, testing the mettle of men and machinery. This was a vintage of contrast, with the early fruit being outstanding in richness and concentration, whilst the later, heat affected fruit was left to shrivel on the vine. 2008 will be remembered as a unique vintage, that reminds us that on nature's stage we are merely players.

Tasting Note

Deep red. Blackberry and dark cherry aromas with tobacco and earthy notes. Dark berry and chocolate flavours fill the mid-palate, which is contained by a slightly slatey and typically Cabernet Sauvignon structure. A medium - full bodied wine, with harmonious integration of its fruit, structural and subtle oak elements.

Vineyard Source

McLaren Vale
Riverland

Variety Blend

90% Cabernet Sauvignon
10% Shiraz

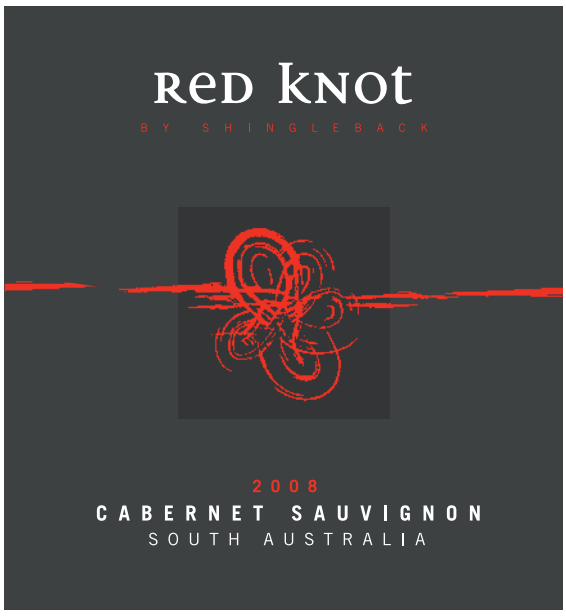
Bottling

pH: 3.44
TA: 6.1 g/L
ALC: 13.2%

Acclaim

SILVER MEDAL
2010 Los Angeles International Wine & Spirit Competition

BRONZE MEDAL
2010 San Francisco International Wine Competition



www.redknot.com.au
wine@shingleback.com.au