



Shingleback

2006 D-BLOCK RESERVE 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

JOHN PETRUCCI VINEYARD

At a meeting prior to the 2005 vintage it was clear that the passion and dedication that John Petrucci has for his vineyard matched our own love of the soil and viticultural and winemaking philosophies. We are privileged to be entrusted with a small section of his vineyard that consistently produces low yields of intensely varietal and distinctive Cabernet Sauvignon.

SHINGLEBACK VINEYARD

The Shingleback Vineyard is located in the Willunga Basin at the southern end of the acclaimed McLaren Vale Wine Region. Brothers Kym and John Davey planted their 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

Good spring rains created strong canopies that helped to see the grapes through some hot January weather. The burst of heat reduced vigour and led to slow, even ripening. The result was the early development of rich, vibrant varietal flavour. Whites were harvested from late February through to early March with the reds following on, and all fruit being in by the beginning of April. After perfect conditions rains arrived just as the last berry was harvested. The benevolence of the "weather gods" meant that vintage was extremely orderly, but more importantly, resulted in highly aromatic and varietal wines with balanced acidity and fine tannins.

WINEMAKING

The soil, climate and Cabernet Sauvignon of the Shingleback and Petrucci vineyards combine to create something special - the fruit that is ultimately hand crafted to become D Block Reserve Cabernet Sauvignon. Gentle hand working of the skins in small, 5 tonne open fermenters and traditional winemaking practices protect and nurture the unique qualities of the terroir. Very fine grained French oak hogsheads are used to allow a long, slow maturation of the wine and subtle oak integration. A combination of new and one year old barrels, crafted by select coopers to our requirements, are used to create nuances and diversity of flavour. When maturation and oak integration are perfect, individual barrels are selected and blended to create the fruit power, complexity and harmonious balance that is Shingleback D Block Reserve Cabernet Sauvignon.

TASTING NOTE FROM JOHN DAVEY, WINEMAKER

Deep red. Concentrated blackberry and couverture chocolate aromas harmonise with notes of savoury black olive, bay leaf and toasted hazelnuts. The cassis and roasted coffee bean flavours are elegantly framed with vanilla and cashew nuances derived from the fine-grained French oak used in maturation. A full-bodied, structured Cabernet Sauvignon that expresses the synergy of this noble variety, the terroir and my personal winemaking philosophy.

VINEYARD SOURCE

John Petrucci Vineyard, McLaren Vale

Shingleback Vineyard, McLaren Vale

BOTTLING

Alcohol : 14.5%

TA : 7.1g/L

pH : 3.48

VARIETY

100% Cabernet Sauvignon

ACCOLADES

BLUE GOLD MEDAL - 2011 Sydney International Wine Competition

GOLD MEDAL - 2010 New Zealand International Wine Show, Class 15a

GOLD MEDAL - 2009 Mundus Vini International Wine Awards (Germany)

GOLD MEDAL - 2009 Decanter World Wine Awards (UK)

GOLD MEDAL - 2009 Concours Mondial de Bruxelles (Belgium)

GOLD MEDAL - 2008 Royal Melbourne Wine Show, Class 36



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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