

Red knot



2009
CABERNET SAUVIGNON

mclaren vale

The region has a Mediterranean climate with wet winters, dry summers and plenty of sunshine. The proximity to 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 high quality, richly flavoured wines.

tasting note

Deep red. Dark cherry conserve, cassis and cranberry fruit aromas along with hints of mint chocolate and roasted coffee lift from the glass. The richly structured, full-bodied palate is filled with ripe blackberry flavours and textured with velvety tannins and lingering French oak. Fresh acidity complements the long, sweet fruit finish, resulting in a wine with immediate appeal and varietal presence.

VINEYARD SOURCE

McLaren Vale

VARIETY BLEND

92% Cabernet Sauvignon

8% Shiraz

BOTTLING

Alc: 14%

pH: 3.58

TA: 6.7 g/L

accolades

BRONZE MEDAL - 2010 National Wine Show of Australia, Class 48

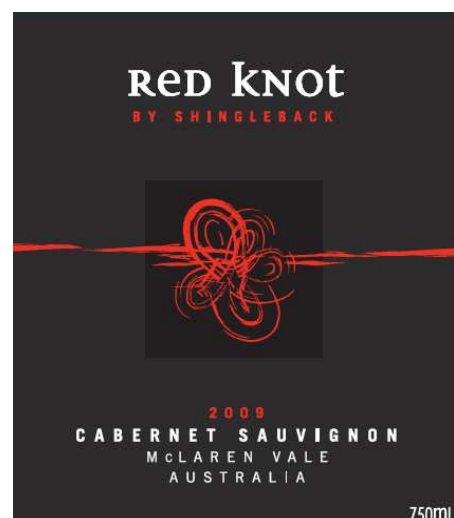
BRONZE MEDAL - 2010 Royal Adelaide Wine Show, Class 22

BRONZE MEDAL - 2010 New World Wine Awards (NZ)

McLAREN VALE

VINTAGE NOTES

Although soils held moderate moisture levels from winter, some early irrigation was required to compensate for the ongoing drought conditions. Soil moisture levels were built up in mid January to ensure the vines were not stressed during the critical period of veraison, when many of the important precursors for quality wine are formed in the berry. When very hot weather was predicted, this moisture reserve and our ability to provide supplementary drip irrigation rapidly to the vineyards allowed damage from the extremely hot conditions in late January to be minimized. Fruit that was heat damaged shriveled and dried cleanly, reducing further the already low yields. After the heat of late January / early February, the weather was ideal, allowing the vines to recover. Harvest commenced approximately 2 weeks early on February 4th. Sugar and acid levels at harvest were ideal with flavours developing early in the whites and reds, and delayed sugar accumulation. Lower yields also allowed the reds extended time in fermenters on skins, as there was reduced demand on winery facilities. There was time for winemakers to maximize the potential of the fruit from the vineyard and to enjoy the crafting of the wines. The end result has been aromatic and balanced wines, with fruit power and generally lower alcohol levels.



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