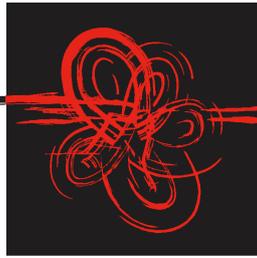


Red Knot

BY SHINGLEBACK



2016 GRENACHE SHIRAZ MOURVEDRE

VINTAGE NOTE

Winter in 2015 was relatively dry and although totals ended up near normal, there were few heavy soaking rains. Spring was exceptionally dry, resulting in low disease pressure but requiring early irrigation to ensure balanced canopies. October and December were hot and November warm and ideal for flowering and fruit set. Crop levels were the best for several years but generally just a return to more balanced and sustainable levels. An early bud burst and the dry warm conditions always meant vintage was going to be early. Even with bigger crops vintage started around the same time as 2015's record early start. We picked Semillon from the Davey Estate Vineyard on January 29 and had completed our McLaren Vale Chardonnay by February 8 and Pinot Noir and Shiraz for Rosé on February 10. Timely rain events in early February refreshed the vines, greatly reducing the stresses of the dry season, with no adverse disease effects except for in some tighter bunch Grenache blocks. February days were mild and the nights cool, slowing down sugar accumulation and extending the ripening period greatly, enhancing flavour, structure and colour development. Reds started with Shiraz on February 11 and the last of the Davey Estate Shiraz was picked on March 11. The last of the Cabernet and the Mataro were picked on March 24. The early picked wines show bright and fragrant fruit at balanced alcohol levels. Intensity, weight and depth of colour just kept increasing as the harvest progressed, without any over ripe characters, resulting in simply spectacular wines across all varieties.

TASTING NOTE

Bright cherry red in colour. The strawberry, maraschino cherry and red rose aromas of the Grenache harmonise with the darker blueberry and chocolate earth of the Shiraz and Mourvèdre. Vibrant berry flavours flow through the medium weight palate, supported by a fine minerality and tannins. Glorious in its youth, with age the wine will develop an attractive, savoury complexity.

VINEYARD SOURCE 100% McLaren Vale

VARIETY BLEND
70% Grenache
22% Shiraz
8% Mourvèdre

BOTTLING
Alc: 14.2%
pH: 3.56
TA: 5.9 g/L

WINEMAKER'S NOTE

Serve lightly chilled in the heat of summer.

ACCOLADES

Gold Medal -
2017 China Wine & Spirits Awards, HK

Silver Medal -
2017 Mundus Vini International Wine Awards, Germany



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