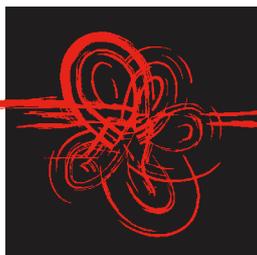


Red Knot

BY SHINGLEBACK



2017
ROSÉ

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

Morganite pink in colour. Aromas of summer strawberries, citrus blossom and perfumed roses lift from the glass. Flavours of cherry and cranberry are defined by fine mineral tannins and a balanced natural acidity.

VINEYARD SOURCE

77% McLaren Vale
23% Adelaide Hills

VARIETY BLEND

66% Pinot Noir
23% Shiraz
11% Grenache

BOTTLING

Alc: 12.4%
pH: 3.46
TA: 5.7 g/L
RS: 5.0 g/L

VINTAGE NOTES

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.

ACCOLADES

Silver Medal -

2017 Perth Royal Wine Awards, class 20



shingleback.com.au

wine@shingleback.com.au