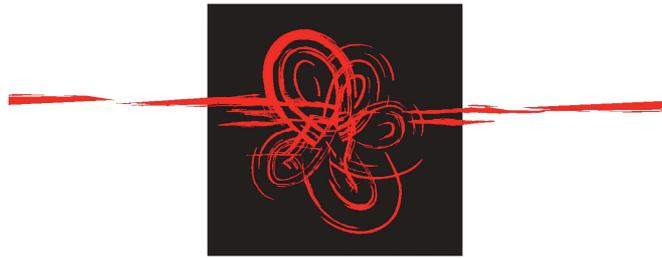


# Red knot



2012  
GRENACHE SHIRAZ  
MOURVÈDRE

## 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

Garnet with purple hues. Aromas of ripe summer strawberries, cherries and rose petals, with hints of milk chocolate. Concentrated cherry and blackberry flavours flow through the palate, restrained by the structural elements derived from the Shiraz and Mourvèdre. Just a hint of oak enhances the long, savoury finish.

**Winemaker's Note** – serve lightly chilled in the heat of summer.

## VINEYARD SOURCE

McLaren Vale

## VARIETY BLEND

75% Grenache

20% Shiraz

5% Mourvèdre

## BOTTLING

Alc: 14.3%

pH: 3.55

TA: 6.4 g/L

## accolades

### Silver Medals

2013 International Wine Challenge, UK

2013 China Wine & Spirits Best Value Awards, Hong Kong

## McLAREN VALE

## vintage notes

With an early budburst and flowering, as well as low bunch numbers and small bunches, 2012 was always going to be an early vintage.

The summer was warm, with strong gully winds that tested some of the more exposed vineyards. In many cases crops were less than half the average but the intensity of colour, flavour and deliciously chewy tannins was amplified, heralding a great vintage.

We picked our first white, Semillon, on February 8<sup>th</sup> and were well into Shiraz by late February. Sugar levels climbed quickly and in a very timely fashion nature delivered 60mm of rain on the last day of the month. Luckily, canopies dried quickly and there was no splitting.

This resulted in the slowing down of the vintage and allowed us to achieve an ideal balance in the vineyard and to lavish the attention the exceptional fruit deserved in the winery. We finished harvest on March 20<sup>th</sup> with the exception of the last of the Cabernet and some Shiraz left out for fortified production.



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