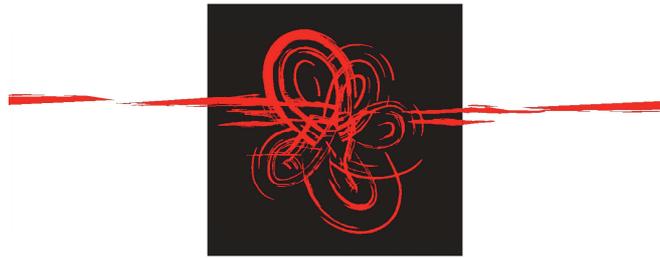


Red Knot



2010
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

Medium – deep red with youthful purple hues. Enticing primary aromas of dark cherry, raspberry and roses are highlighted with deeper notes of licorice and chocolate. The mid-palate overflows with ripe strawberry and cherry flavours. The luscious Grenache is complemented and structurally enhanced by the darker berry flavours and ripe tannins of the Shiraz and Mourvèdre, offering immediate appeal. With age, the wine will develop an attractive, savoury complexity.

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

vintage notes

Vintage started with Chardonnay on the 8th of February and finished with the last of the Cabernet Sauvignon and Grenache on the 26th of March. There was a week or so between finishing the Shiraz and starting on the Cabernet Sauvignon. The only rain to speak of conveniently fell over two days just after the Shiraz was picked and assisted the steady ripening and development of flavours and tannins in the Cabernet.

The vintage was generally an easy one in the winery with time available to lavish attention on every batch. Ferments were clean and finished dry with wines quickly completing malolactic fermentation. Grenache yields were very low due to hot weather at flowering.

Chardonnay crops were also down, whilst yields of the other varieties were around average. The unusual heat in November also had the positive effect of toughening the vines for the vintage to come.

Across the board the wines of the 2010 vintage are full-bodied with opulent and luscious varietal flavours. A vintage to celebrate and sure to be a crowd pleaser.

McLAREN VALE

VINEYARD SOURCE

McLaren Vale

VARIETY BLEND

72% Grenache
21% Shiraz
7% Mourvèdre

BOTTLING

Alc: 14.6%
pH: 3.57
TA: 5.7 g/L

accolades

International Judges Trophy / Gold medal
2011 McLaren Vale Wine Show, Class 22

Gold medal
2011 National Wine Show of Australia, Class 23

94 pts—2012 James Halliday 1001 Wines Under \$20.00



www.shingleback.com.au
wine@shingleback.com.au