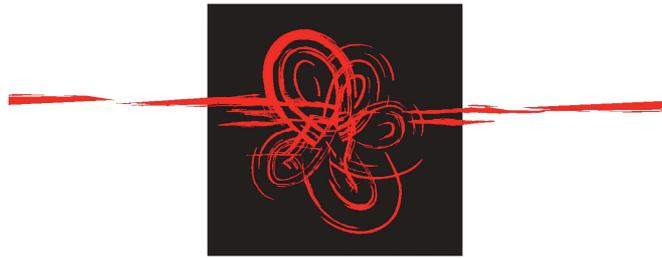


Red knot



2012 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 magenta. Cassis, cherry and bramble aromas are highlighted with hints of couverture chocolate and cedary French oak. Rich blackberry fruit, firm chocolatey tannins and savoury notes define the palate and linger.

vineyard source

Davey Estate vineyard, McLaren Vale
Friends & Neighbours vineyards, McLaren Vale

variety blend

90% Cabernet Sauvignon
10% Merlot

bottling

Alc: 14.0%
pH: 3.56
TA: 6.7 g/L

accolades

Double Gold Medal— 2013 China Wine & Spirit Best Value Awards, Hong Kong

Gold Medal— 2013 Sunset International Wine Competition, USA

Silver Medal— 2013 Spiegelau International Wine Competition, NZ

89 pts— 2014 James Halliday Australian Wine Companion

McLAREN VALE

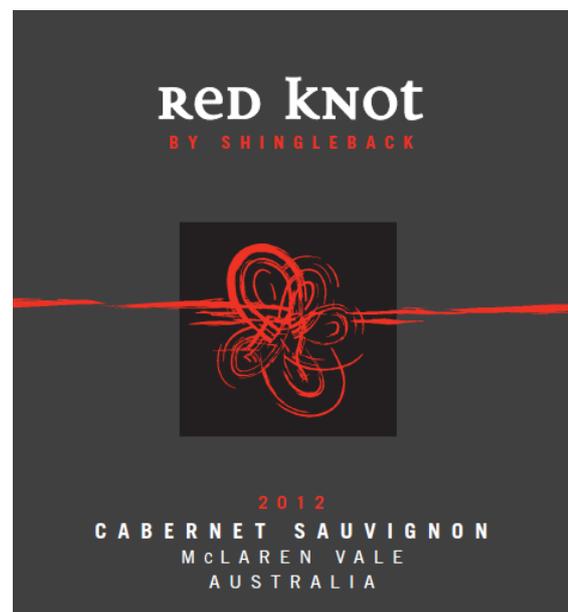
vintage notes

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 8th 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 20th with the exception of the last of the Cabernet and some Shiraz left out for fortified production.



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