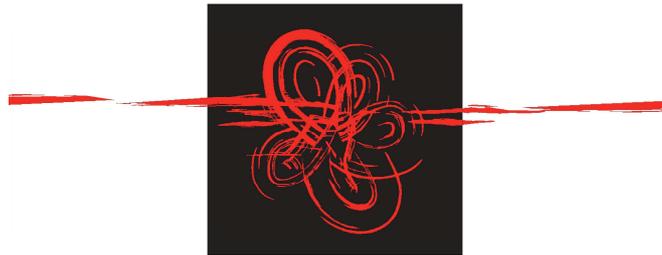


Red Knot



2010
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

Vibrant deep red with purple hues. Fragrant blackberry and cassis aromas with nuances of bay leaf, chocolate and vanilla / cashew oak. Typical of McLaren Vale: luscious blackberry fruit overflows from the mid-palate and is defined by fine tannins and a slate-like minerality. A full-bodied wine with a long, lingering finish, showing harmonious integration of its fruit, structural and subtle oak elements.

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

100% McLaren Vale

VARIETY BLEND

91% Cabernet Sauvignon
9% Shiraz

BOTTLING

Alc: 14.0%
pH: 3.66
TA: 6.8 g/L

accOLADES

Gold Medal

2011 International Wine Challenge, Vienna

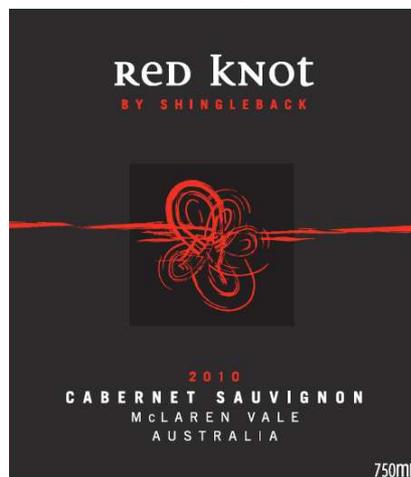
Silver Medal

2011 Spiegelau International Wine Competition, Class 15b, NZ

Bronze Medal

2011 McLaren Vale Wine Show, Class 11

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



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