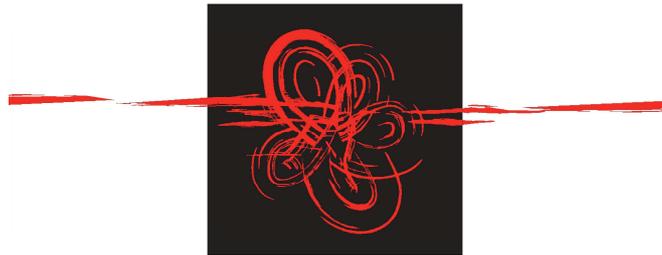


# Red Knot



## 2011 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 blackcurrant aromas are highlighted with nuances of minty chocolate and cashew-like 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 medium to full-bodied wine with a long, lingering finish, showing harmonious integration of its fruit, structural and subtle oak elements.

### VINEYARD SOURCE

100% McLaren Vale

### VARIETY BLEND

92% Cabernet Sauvignon

8% Shiraz

### BOTTLING

Alc: 14.0%

pH: 3.68

TA: 6.9 g/L

### accOLades

#### Gold medal

2012 Mundus Vini Great International Wine Awards, Germany

#### Bronze medal

2012 Decanter World Wine Awards, UK

2012 Royal Queensland Wine Show, class 63

2012 Perth Royal Wine Show, class 32

## McLAREN VALE

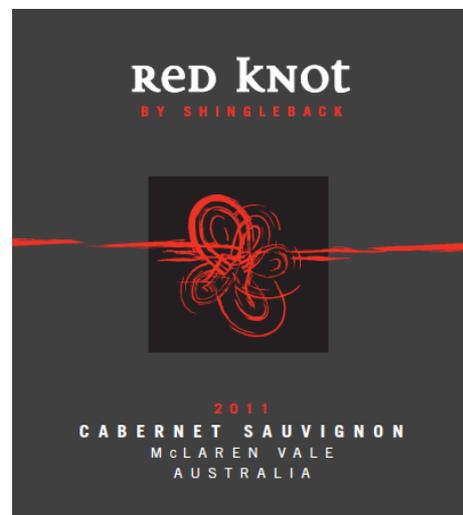
### VINTAGE NOTES

The long drought broke in typical Australian fashion with flooding rains in the eastern states. South Australia's McLaren Vale was lucky to be spared the worst of the weather.

Good winter rainfall refreshed the soil and delayed bud burst. Balanced and attentive hand pruning set up open canopies with the right crop levels for the cooler year that unfolded. Rain events meant that timely decisions and precise application of protective strategies were essential.

I commend the Shingleback vineyard team for nailing every critical decision!

Clean healthy vineyards allowed us to be patient and let the cool summer and slow true ripening of the grapes work its magic on the flavours and tannins. The first Shiraz was picked on March 12th, just a few days after finishing the whites, and the last Cabernet picked on April 14th. A generally orderly intake at the winery allowed the full expression and depth of the fruit to be captured during fermentation. The result is ripe, fragrant wines with structure and depth which will be exciting to craft into the Shingleback and Red Knot expressions of our vineyards.



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