

RED KNOT

2006

GRENACHE/SHIRAZ/MOURVÈDRE
McLAREN VALE

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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 wines with rich flavours.

VINTAGE NOTE

Good spring rains created strong canopies that helped to see the grapes through some hot January weather. The burst of heat reduced vigour and led to slow, even ripening. The result was the early development of rich, vibrant varietal flavour. Whites were harvested from late February through to early March with the reds following on, and all fruit being in by the beginning of April. After perfect conditions, rains arrived just as the last berry was harvested. The benevolence of the "weather gods" meant that vintage was extremely orderly, but more importantly, resulted in highly aromatic and varietal wines with balanced acidity and fine tannins.

TASTING NOTE

Vibrant, dark cherry colour. Aromas of bright raspberries and fragrant roses are supported with a subtle oak frame. The palate is a compote of red and dark berry fruit. 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.

VINEYARD SOURCE

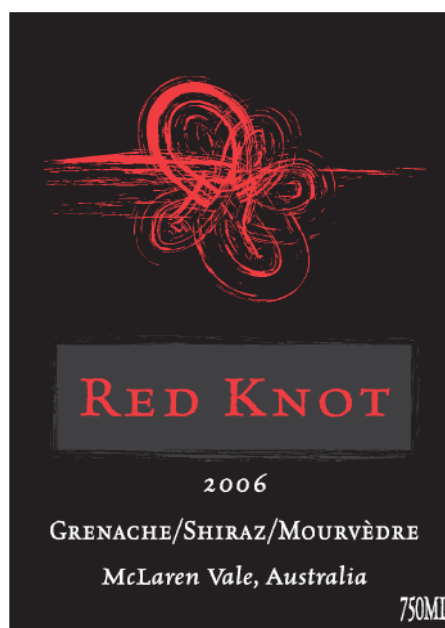
Davey Family Vineyard, McLaren Vale
Friends & Neighbours' Vineyards, McLaren Vale

VARIETY BLEND

72% Grenache
22% Shiraz
6% Mourvèdre

BOTTLING

pH: 3.49
TA: 5.9g/L
ALC: 14.5%



CONTACT

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