

## RED KNOT

### 2004 CADENZIA GRENACHE / SHIRAZ MCLAREN VALE

#### 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 wines with rich flavours.

#### VINTAGE NOTES

The 2004 growing season was climatically normal with good spring growth and a long, dry autumn. Ripening was slightly later than usual with whites being picked in mid-March and reds in late March to late April. If there is one word to describe the 2004 vintage, it is fruitful. Although it is common to thin fruit from young vines, in the 2004 growing season one third of the crop was removed from even the oldest vines, just prior to veraison. The end result was small berries with intense fruit flavours which will rival the outstanding 2002 vintage.

#### TASTING NOTE

Mid - deep red with a youthful violet hue. Fragrant blackberry and bright raspberry aromas are enhanced by subtle hints of mocha oak. The palate is a compote of red and dark berry fruit. The soft, rich, luscious Grenache combined with the structure, flavour and depth of the Shiraz offer immediate appeal. With age, the wine will develop an attractive, savoury complexity.

#### CONTACT

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#### VINEYARD SOURCE

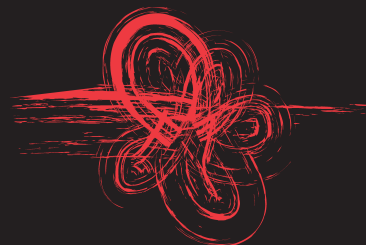
Davey Family Vineyard, McLaren Vale  
Friends & Neighbours' Vineyards, McLaren Vale

#### VARIETY BLEND

80% Grenache  
20% Shiraz

#### BOTTLING

pH: 3.50  
TA: 5.5 g/L  
ALC: 14.4%



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2004  
CADENZIA GRENACHE  
McLaren Vale, Australia

#### ACCOLADES

SILVER MEDAL - CLASS 8  
2005 McLaren Vale Wine Show  
4-1/2 STARS - May/June 2006 Winestate Magazine  
(Grenache & Blends Tasting)