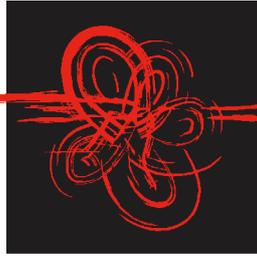


Red Knot

BY SHINGLEBACK



2015 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

Black cherry red. Primary aromas of blackcurrant and couverture chocolate are subtly enhanced with nuances of violets, clove and bay leaf. The cassis mid-palate is shaped and defined with fresh, natural acidity and fine cedar oak. A medium bodied wine with a lingering finish, showing harmonious integration of its fruit, structural and subtle oak elements.

VINEYARD SOURCE

Davey Estate, McLaren Vale
Friends and Neighbours, McLaren Vale

VARIETY BLEND

95% Cabernet Sauvignon
5% Cabernet Franc

BOTTLING

Alc: 14.0%
pH: 3.59
TA: 6.6 g/L

VINTAGE NOTES

Vintages over the last few years have tended to be early but 2015 set a new record for McLaren Vale and South Australia. Good early rainfall from April to July in 2014 replenished the soil profile setting up a strong bud burst. From late July dry warm conditions prevailed and continued through the growing season. Average temperatures for August through November were significantly above average. Not surprisingly bud burst was early and vines grew quickly and strongly, setting up pristinely clean canopies. December and January were 0.8 and 1.7 degrees Celsius cooler than the long term mean, allowing a steady development of bunches and ideal conditions for veraison and the development of the precursors that are the colour, tannin and flavour that make great wine. The only significant rainfall in the growing season was 25 mm on the 13th of January and although this caused some initial apprehension it just freshened the vines and focused their energy on the bunches they were nursing. Less than 1 mm of rain fell thereafter through to March which, combined with warmer temperatures in February, resulted in an organised but rapid harvest.

The Chardonnay harvest started on the 28th of January, a new record for the Davey Estate by at least a week. The first Shiraz pick was on the 12th of February and harvest was completed on the 12th of March with Mataro. Flavours and colours across the board were excellent.

ACCOLADES

Silver Medal

2016 International Wine Challenge, UK

Bronze Medal

2016 Royal Queensland Wine Show, class 41



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