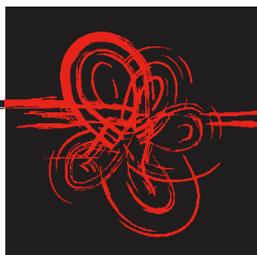


Red Knot

BY SHINGLEBACK



2015 GRENACHE SHIRAZ MOURVEDRE

VINTAGE NOTE

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.

TASTING NOTE

Cherry red. Lifted aromas of ripe strawberries, cherries and Turkish delight, with hints of milk chocolate. Bright summer berries shine on the lively, medium weight palate. The luscious Grenache is complemented and structurally enhanced by the darker berry flavours and ripe tannins of the Shiraz and Mourvèdre, offering immediate appeal. Glorious in its youth, with age the wine will develop an attractive, savoury complexity.

VINEYARD SOURCE McLaren Vale

VARIETY BLEND 52% Grenache
26% Shiraz
22% Mourvèdre

BOTTLING Alc: 14.4%
pH: 3.67
TA: 5.4 g/L

WINEMAKER'S NOTE

Serve lightly chilled in the heat of summer.

ACCOLADES

Gold Medal -

2016 Royal Queensland Wine Show, class 61

Silver Medal -

2016 Sydney Royal Wine Show, class 41

Bronze medal -

2016 International Wine Challenge, UK
2016 Decanter World Wine Awards, UK



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