



Shingleback

2002 CABERNET SAUVIGNON

M C L A R E N V A L E , S O U T H A U S T R A L I A

VINTAGE NOTE

Harvested early April 2002 after a long, cool, dry season. These mild conditions produced intensely coloured reds, complex ripe berry fruit flavours and velvety tannin structures.

TASTING NOTE FROM JOHN DAVEY, WINEMAKER

Deep vibrant red. Powerful blackberry fruit with hints of clove and dark chocolate dominate the aromas and flavours of the wine. A frame of fine grained French and American oak adds complexities of cigar box and cashew to the flavour profile.

WINEMAKING

Cabernet Sauvignon (predominantly clones LC10 and CW44), grown on both red and black soil over limestone on the Davey Family Vineyard are selected for this wine. Partial cold soaking prior to fermentation maximises the fragrance of the finished wine. Extended fermentation time on skins helps to capture the essence of the fruit and give a silky but firm tannin finish. Maturation for an average of 15 months in fine grained French and American oak hogsheads softens, enhances and integrates the fruit and structural components of the wine.

VINEYARD SOURCE

Davey Family Vineyard, McLaren Vale

VARIETY BLEND

100% Cabernet Sauvignon

BOTTLING

TA: 6.3 g/L
pH: 3.49
Alc: 14.5% / vol.

CONTACT

Nicole Neuhuber, Marketing Coordinator
(08) 8370 2299
wine@shingleback.com.au

ACCOLADES

BRONZE MEDAL
2004 Royal Hobart Wine Show
4 - 1/2 STARS
Winestate Magazine

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