



Shingleback HAYCUTTERS

2010 SAUVIGNON BLANC SEMILLON

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

SHINGLEBACK VINEYARD

The Shingleback Vineyard is located in the Willunga Basin at the southern end of the acclaimed McLaren Vale Wine Region. Brothers Kym and John Davey planted their vineyard on land that the family has owned since 1959. The site is dedicated to producing high quality, intensely coloured and flavoured grapes using innovative canopy management and progressive viticultural techniques.

The name "Haycutters" refers to the vineyard block that was used to grow hay for their Grandfather's dairy herd. The high calcium soil that was excellent for raising strong, young heifers is also ideal for growing vines.

VINTAGE NOTE

Vintage started with Chardonnay on the 8th of February and finished with the last of the Cabernet Sauvignon and Grenache on the 26th of March. There was a week or so between finishing the Shiraz and starting on the Cabernet Sauvignon. The only rain to speak of conveniently fell over two days just after the Shiraz was picked and assisted the steady ripening and development of flavours and tannins in the Cabernet.

The vintage was generally an easy one in the winery with time available to lavish attention on every batch. Ferments were clean and finished dry with wines quickly completing malolactic fermentation. Grenache yields were very low due to hot weather at flowering. Chardonnay crops were also down, whilst yields of the other varieties were around average. The unusual heat in November also had the positive effect of toughening the vines for the vintage to come. Across the board the wines of the 2010 vintage are full-bodied with opulent and luscious varietal flavours. A vintage to celebrate and sure to be a crowd pleaser.

TASTING NOTE FROM JOHN DAVEY, WINEMAKER

Haycutters Sauvignon Blanc/Semillon is a partnership of districts with fragrant Sauvignon Blanc from the Adelaide Hills being complemented by textured Semillon from McLaren Vale.

Very pale straw with green tints. Floral aromas with hints of lemon rind and cumquat fill the glass. The textured palate overflows with the flavours of ripe grapefruit, tropical fruit and lemongrass, finishing with a fresh, natural acidity.

VINEYARD SOURCE

Sauvignon Blanc, Balhannah, Adelaide Hills
Semillon, Shingleback Vineyard, McLaren Vale

VARIETY BLEND

51% Sauvignon Blanc, Adelaide Hills
49% Semillon, McLaren Vale

BOTTLING

Alcohol : 11.5%
TA : 6.3g/L
pH : 3.4



Shingleback
HAYCUTTERS

750ML

2010

Adelaide Hills - McLaren Vale
SAUVIGNON BLANC
SEMILLON

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H A N D C R A F T E D M C L A R E N V A L E