



Shingleback HAYCUTTERS

2011 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

McLAREN VALE

This region has a Mediterranean climate with wet winters, dry summers and plenty of sunshine. The proximity to the 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.

SHINGLEBACK VINEYARD, McLAREN VALE

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

The long drought broke in typical Australian fashion with flooding rains in the eastern states. South Australia's McLaren Vale was lucky to be spared the worst of the weather.

Good winter rainfall refreshed the soil and delayed bud burst. Balanced and attentive hand pruning set up open canopies with the right crop levels for the cooler year that unfolded. Rain events meant that timely decisions and precise application of protective strategies were essential. I commend the Shingleback vineyard team for nailing every critical decision!

Clean healthy vineyards allowed us to be patient and let the cool summer and slow true ripening of the grapes work its magic on the flavours and tannins. The first Shiraz was picked on March 12th, just a few days after finishing the whites, and the last Cabernet picked on April 14th. A generally orderly intake at the winery allowed the full expression and depth of the fruit to be captured during fermentation. The result is ripe, fragrant wines with structure and depth which will be exciting to craft into the Shingleback and Red Knot expressions of our vineyards.

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.

Pale straw. Enticing aromas of citrus rind, guava, lychee and roasted pine nuts lift from the glass. Fresh citrus and lemongrass flavours flow through the textured, creamy mid-palate and linger on the long, fresh finish of the wine.

VINEYARD SOURCE

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

VARIETY BLEND

53% Sauvignon Blanc, Adelaide Hills
47% Semillon, McLaren Vale

BOTTLING

Alcohol : 11.9%
TA : 5.9g/L
pH : 3.31



Shingleback
HAYCUTTERS

750ML

2011 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