



Shingleback

2007 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

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

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. This site is dedicated to producing high quality, intensely coloured and flavoured grapes, using innovative canopy management and progressive viticultural techniques.

VINTAGE NOTE

The 2007 vintage will be remembered for the driest winter and spring on record. Early recognition of the severity of the drought triggered supplementary irrigation as early as bud swell. Unlike many other areas McLaren Vale was unaffected by frost. The environmentally sensitive use of recycled water to supplement underground water resources allowed the establishment and maintenance of balanced canopies. Yields were well down, due to small berries and loose open bunches. Rain in January caused some minor berry splitting but breathed new life into the vines. Split berries shriveled away cleanly and the only detrimental effect was on yield. Steady ripening has resulted in intensely flavoured fruit with the red wines showing vibrant fruit and textured tannins.

WINEMAKING

Cabernet Sauvignon (predominantly clones LC10 and CW44), grown on both red and black soils over limestone on the Shingleback 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 gives a silky but firm tannin finish. Maturation for an average of 14 months in fine-grained French, Central European and American oak hogsheads, softens, enhances and integrates the fruit and structural components of the wine.

TASTING NOTE FROM JOHN DAVEY, WINEMAKER

Deep red. Lifted cassis aromas with nuances of dark chocolate, bay leaf and sage. Blackcurrant and blueberry flavours fill the mid-palate and linger on the long finish. The fine-grained French and Central European oak add a cashew-like complexity, further enhancing the presence and structure of the wine.

VINEYARD SOURCE

Shingleback Vineyard, McLaren Vale

VARIETY

100% Cabernet Sauvignon

BOTTLING

Alcohol : 14.1%

TA : 6.9g/L

pH : 3.54

ACCOLADES

93 pts - James Halliday Australian Wine Companion 2011

GOLD MEDAL - 2009 Mundus Vini International Wine Awards, Germany

GOLD MEDAL - 2011 Spiegellau International Wine Competition, Class 15b, NZ

SILVER MEDAL - 2009 International Wine & Spirit Competition, UK

SILVER MEDAL - 2009 International Wine Challenge, Vienna



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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