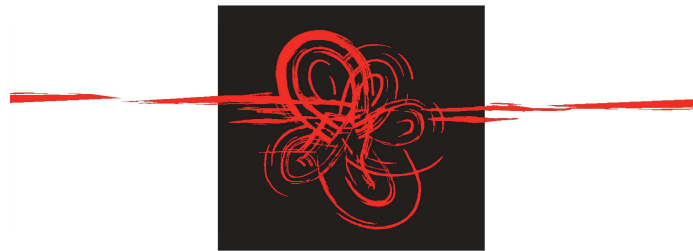


Red Knot



2008
SHIRAZ

McLaren Vale

The region has a Mediterranean climate with wet winters, dry summers and plenty of sunshine. The proximity to 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 wines with rich flavours.

Vintage Notes

Good winter rainfalls, followed by ideal spring and summer conditions, created strong, healthy canopies in balance with the slightly above average yields. The whites ripened early with intense fruit flavours and balanced acidity. Harvesting commenced in mid February and was completed over the following 10 days.

The harvest of reds started with Shiraz in late February, powerful mid-palate fruit was immediately evident. An unprecedented 15 consecutive days of temperatures above 35°C began on March 3rd, precipitating the race to bring in the fruit, testing the mettle of men and machinery.

This was a vintage of contrast, with the early fruit being outstanding in richness and concentration, whilst the later, heat affected fruit was left to shrivel on the vine. 2008 will be remembered as a unique vintage that reminds us that on nature's stage we are merely players.

tasting note

Vibrant magenta red. Aromas of fresh, ripe raspberries and blackberries are lightly framed by nuances of roasted coffee and cashew. The mid-palate is a compote of summer berries contained within a soft tannin and toasty oak lattice. A medium bodied wine with well balanced acidity and length of flavour.

McLAREN VALE

VINEYARD SOURCE

Shingleback Vineyard, McLaren Vale

VARIETY BLEND

100% Shiraz

BOTTLING

Alc: 14.0%

pH: 3.48

TA: 6.5 g/L

accolades

SILVER MEDAL

2010 Sydney Royal Wine Show, Class 9



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