



Shingleback

2006 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 wines of the highest quality with rich flavours.

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

Good spring rains created strong canopies that helped to see the grapes through some hot January weather. The burst of heat reduced vigour and led to slow, even ripening. The result was the early development of rich, vibrant varietal flavour. Whites were harvested from late February through to early March with reds following on and all fruit being in by the beginning of April. After perfect conditions rains arrived just as the last berry was harvested. The benevolence of the "weather gods" meant that vintage was extremely orderly but more importantly, resulted in highly aromatic and varietal wines with balanced acidity and fine 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 magenta. A fragrance of cassis and violets, with hints of eucalypt, lift from the glass. Blackberry and Belgian chocolate flavours fill the mid-palate. A long blueberry fruit finish is defined with firm tannins and toasty French oak. A full-bodied, intensely varietal Cabernet Sauvignon.

VINEYARD SOURCE

Shingleback Vineyard, McLaren Vale

VARIETY

100% Cabernet Sauvignon

BOTTLING

Alcohol : 14.5%

TA : 7.2g/L

pH : 3.51

ACCOLADES

GOLD MEDAL - 2008 International Wine Challenge, Vienna

GOLD MEDAL - 2008 Mundus Vini Great Wine Awards, Germany

90 POINTS - 2010 James Halliday Australian Wine Companion

SILVER MEDAL - 2009 Selections Mondiales des Vins, Canada



SHINGLEBACK.COM.AU | CONTACT: wine@shingleback.com.au

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