



Shingleback

2009 D-BLOCK RESERVE 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

JOHN PETRUCCI VINEYARD

At a meeting prior to the 2005 vintage it was clear that the passion and dedication that John Petrucci has for his vineyard matched our own love of the soil and viticultural and winemaking philosophies. We are privileged to be entrusted with a small section of his vineyard that consistently produces low yields of intensely varietal and distinctive Cabernet Sauvignon.

VINTAGE NOTE

Although soils held moderate moisture levels from winter, some early irrigation was required to compensate for the ongoing drought conditions. Soil moisture levels were built up in mid January to ensure the vines were not stressed during the critical period of veraison. When very hot weather was predicted, this moisture reserve and our ability to provide supplementary drip irrigation rapidly allowed damage from the extremely hot conditions in late January to be minimized. Fruit that was heat damaged shriveled and dried cleanly.

After the heat the weather was ideal, allowing the vines to recover, with harvest commencing approximately 2 weeks early. Sugar and acid levels were ideal, with flavours developing early and delayed sugar accumulation. Lower yields allowed the reds extended time on skins in fermenters, as there was reduced demand on winery facilities. There was time for winemakers to maximize the potential of the fruit and to enjoy the crafting of the wines. The end result has been aromatic and balanced wines, with fruit power and generally lower alcohol levels.

WINEMAKING

In a small niche of the John Petrucci vineyard the soil, climate and Cabernet Sauvignon vineyard combine to create something special - the fruit that is ultimately hand crafted to become D Block Reserve Cabernet Sauvignon. Gentle hand working of the skins in small, 5 tonne open fermenters and traditional winemaking practices protect and nurture the unique qualities of the terroir. Very fine grained French oak hogsheads are used to allow a long, slow maturation of the wine and subtle oak integration. A combination of new and one year old barrels, crafted by select coopers to our requirements, are used to create nuances and diversity of flavour. When maturation and oak integration are perfect, individual barrels are selected and blended to create the fruit power, complexity and harmonious balance that is Shingleback D Block Reserve Cabernet Sauvignon.

TASTING NOTE FROM JOHN DAVEY, WINEMAKER

Deep magenta red. A siren's song of alluring cassis and dark cherry aromas entice and tease, with hints of dark chocolate, violet and bay leaf. The hero of this wine is the structure: the wave of dark berry fruit and rich, chewy tannins combine to coat the palate and swamp the senses.

A full-bodied, structured Cabernet Sauvignon that expresses the synergy of this noble variety, the terroir and my personal winemaking philosophy.

VINEYARD SOURCE

John Petrucci Vineyard, McLaren Vale

BOTTLING

Alcohol : 13.7%
TA : 6.8 g/L
pH : 3.60

VARIETY

100% Cabernet Sauvignon

ACCOLADES

- 94 pts** - 2012 James Halliday Australian Wine Companion
- Silver medal** - 2011 Los Angeles International Wine & Spirits Awards, USA
- Silver medal** - 2011 Sydney Royal Wine Show, class 32
- Silver medal** - 2011 Royal Queensland Wine Show, class 50



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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