



# SHINGLEBACK

## 2013 SHINGLEBACK D BLOCK RESERVE CABERNET SAUVIGNON

### 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

Good winter rains filled the soil profile, with run off overflowing the winter creeks and quickly filling the dam on the estate. An even bud burst and steady shoot growth developed balanced canopies with improved average crop levels through a very dry and disease free spring. A little supplementary drip irrigation was needed from around the New Year to help the vines through the hotter weather and ensure the berries achieved the varietal flavours, ripe tannins and balanced acidity that are the precursors of good wine.

Harvest started with Semillon on the 11th of February and the hot weather that followed ensured an early start to Shiraz a week later. Warm and dry conditions compressed the ideal harvest window and, due to the dedication of many, an orderly efficient intake occurred, meeting the challenge of capturing the essence of a great year in the vineyard. The last of the reds, Cabernet Sauvignon, was picked on the 18th of March and with the early vintage both winery and vineyard teams had much of Easter off again!

The 2013 vintage was naturally disease free and has produced perfumed whites with attractive textures and deeply coloured, ripe and structured reds.

### WINEMAKING

In a small niche of the John Petrucci vineyard the soil, climate and Cabernet Sauvignon 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 1 - 6 year old oak 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

Vibrant deep purple-red. Cassis-led aromas with notes of sage, violet petals and blackforest cake. Flavours of fresh blackberries fill the mid-palate of this medium to full-bodied classic Cabernet Sauvignon. The fresh acidity and slatey fine tannins focus the bright, concentrated fruit of the low-yielding, old Reynell clone vines.

### BOTTLING

Alcohol: 14.4%  
TA: 6.7 g/L  
pH: 3.52

### VARIETY

100% Cabernet  
Sauvignon

### VINEYARD SOURCE

John Petrucci Vineyard, McLaren Vale

### ACCOLADES

#### BLUE GOLD MEDAL –

2016 Sydney International Wine Competition

#### GOLD MEDAL –

2016 NZ International Wine Show, class 15a

2016 Sydney Royal Wine Show, class 27

2015 Berlin Wine Trophy, Germany

2015 International Wine Challenge, Vienna

2015 China Wine & Spirit Awards, Hong Kong

**94 PTS** – 2017 James Halliday Australian Wine Companion

