



When the ships left Europe bound for Australia, they had many obstacles to overcome, but perhaps the strangest of all was the “monster pitch”. No wind but a huge swell, capable of swallowing even the biggest tall masters, meant that only a great captain and a dedicated crew could steer the ship to safety. Year after year, our vigneron and winemakers show the same skill, conquering the prevailing conditions to deliver an outstanding result every time.

VINTAGE 2018

The 2018 vintage in McLaren Vale is being touted as producing wine of excellent quality. Winter rainfall was average and soil moisture sensors recorded a wet soil profile at budburst.

Spring rainfall totals were 30-60% below average with summer unusually dry; there was as little as 10mm of rain from 1st of January to when picking began at the end of February.

Fortunately, McLaren Vale growers have access to multiple water sources, including recycled water, which allows for timely irrigation.

Favourable ripening during February with day time temperatures in the high 20s and cool nights, led to fruit in great condition for picking.

ALCOHOL	14.5%
REGION	McLaren Vale
	pH 3.52
	TA 6.16

TASTING NOTES

Just like the monster pitch, this Cabernet is elegant on the surface, but has powerful underlying varietal characters which may take you by surprise!

It is carefully matured in French and American oak which integrates beautifully with aromas of blackberries, eucalyptus, chocolate and mint.

The smooth full bodied palate finishes with fine tannins.

SHAW FAMILY VINTNERS MONSTER PITCH 2018 CABERNET SAUVIGNON

