



Shingleback

2004 CHARDONNAY

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.

DAVEY FAMILY VINEYARD

The Davey Family Vineyard is located in the Willunga Basin at the southern end of the acclaimed McLaren Vale Wine Region. Brothers John and Kym Davey planted the Davey Family Vineyard on land that the family has owned since 1959. This site is dedicated to producing high-quality, intensely coloured and flavoured grapes. Through innovative canopy management and progressive viticultural techniques, superior fruit is grown by managing canopies for balance through a moveable wire system; hand-pruning; precise deficit irrigation and integrated pest management. With rows planted north to south to capture maximum sunlight, the vineyard currently boasts 186 planted acres.

VINTAGE NOTE

McLaren Vale enjoyed an exceptional vintage in 2004. Following a cool, wet winter, bud burst was later than usual. With the arrival of spring, temperatures warmed significantly leading, in some instances, to excessive vine vigour. Consequently, hand pruning was quickly employed, balancing the vine and leading to more acceptable yields. By harvest, this combination of ideal crop levels and perfect summer ripening conditions produced rich, high-quality fruit.

WINEMAKING

Only the best parcels of Estate Chardonnay were selected for this wine. Grapes were picked in the cool of the night and gently pressed, keeping the juices cold. Fermentation primarily took place in stainless steel. However, a small component of this wine was matured on lees in new French Oak for 6 months, adding complexity and leading to a creamy textured palate.

TASTING NOTE FROM JOHN DAVEY, WINEMAKER

This pale straw wine with a faint green tinge offers fresh peach aromas, a hint of lemon and creamy vanilla notes that echo on the palate. A classic Chardonnay displaying rich, ripe stone fruit flavours that play perfectly across a lively edge of citrus on a long, satisfying finish. This is a wine that will gain complexity with age.

VINEYARD SOURCE

Davey Family Vineyard, McLaren Vale

VARIETY BLEND

100% Chardonnay

BOTTLING

TA: 6.9 g/L

pH: 3.42

Alc: 13.6% / vol.

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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