



# Shingleback

2004 GRENACHE

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

The 2004 growing season was climatically normal, with good spring growth and a long, dry autumn. Ripening was slightly later than usual, with whites being picked in mid-March and reds in late March to late April. If there is one word to describe the 2004 vintage, it is fruitful. Although it is common to thin fruit from young vines, in the 2004 growing season one third of the crop was removed from even the oldest vines, just prior to veraison. The end result was small berries with intense fruit flavours which will rival the outstanding 2002 vintage.

## WINEMAKING

Late in the vintage the aged grenache vines fully ripen the precious fruit that is picked for our full bodied reds and vibrant rosé wines. During a 6 day fermentation in small open fermenters, the cap of skins is gently worked to achieve the optimum balance of colour, flavour and soft tannin structure. The majority of the wine is matured for 10 months in 3 year old American oak puncheons. This larger oak offers maturity with subtlety and softness, whilst the 15% of newer, smaller oak adds spicy aromatic highlights and a tighter structure.

## TASTING NOTE FROM JOHN DAVEY, WINEMAKER

Brilliant dark cherry red. An aroma redolent of ripe strawberries and raspberries is enhanced by subtle vanillin oak. The concentrated flavours of raspberries and dark cherries are integrated with soft, silky tannins and a classically sweet Grenache middle palate. A ripe, medium - full bodied wine with a long, fruit finish which will enhance a variety of foods.

## VINEYARD SOURCE

Davey Family Vineyard, McLaren Vale  
Friends and Neighbours' Vineyards, McLaren Vale

## VARIETY BLEND

100% Grenache

## BOTTLING

TA: 5.5 g/L  
pH: 3.49  
Alc: 14.7% / vol.

## ACCOLADES

**BLUE-GOLD MEDAL**  
2006 Sydney International  
Wine Competition

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