



Shingleback

SHOW RESERVE 2004 SHIRAZ

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 Kym and John Davey planted the Davey Family Vineyard on land that the family has owned since 1959. The site is dedicated to producing high quality, intensely coloured and flavoured grapes, using innovative canopy management and progressive viticultural techniques. 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

Shiraz, predominantly clones 1654, BVRC12 and BVRC30, grown on both red and black soils over limestone on the Davey Family Vineyard, are selected for this wine. The wine is handcrafted in small open and static fermenters to maximise the potential of each small parcel of fruit. After an average of 14 months maturation in fine-grained French and American oak, winemakers John Davey and Dan Hills select individual hogsheads to create a wine with style and dressed up sex appeal.

TASTING NOTE FROM JOHN DAVEY, WINEMAKER

Deep red with violet tints. Ripe blackberry aromas are overlaid with blueberry, chocolate and subtle vanillin oak. The powerful berry mid-palate is enhanced with fine-grained French and American oak. A full-bodied wine, with a rich, textured palate, seamless integration and a long, lingering finish.

VINEYARD SOURCE

Davey Family Vineyard, McLaren Vale

VARIETY BLEND

100% Shiraz

BOTTLING

TA: 0.64 g/mL (6.4 g/L)

pH: 3.51

Alc: 14.5%

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