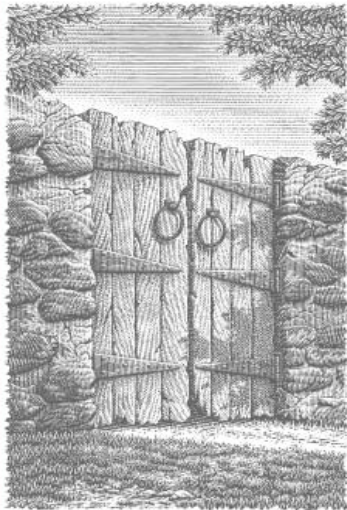


## THE GATE



McLAREN VALE  
2004 SHIRAZ

750ML

# THE GATE

2004 SHIRAZ McLAREN VALE

## VINEYARD SOURCE

Davey Family Vineyard, McLaren Vale

## VARIETY BLEND

100% Shiraz

## BOTTLING

Alc: 14.5%

TA: 7.2

pH: 3.49

## CONTACT

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## McLAREN VALE

First planted with vinifera vines in the 1830s, McLaren Vale is best known today for its internationally-acclaimed, rich, flavourful shiraz. The climate here is similar to the Mediterranean and its suitability to vinifera grape growing is defined by several factors. The region's proximity to Gulf St. Vincent moderates climatic conditions; warm summer daytime temperatures (average 27°C / 80.6°F) and cool afternoon sea breezes ripen grapes slowly and evenly. Weak soils limit canopy development and produce complex, flavourful grapes.

## VINTAGE NOTES

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 NOTES

Select parcels of fruit from Shiraz vines grown across the Davey Family Vineyard are handcrafted in small, open fermenters to maximise the potential of each unique batch. Maturation for 15 months in 45% new and 55% one year old, fine grained American and French oak hogsheads softens, enhances and integrates the fruit and structural components of the wine. Individual barrel selection is carried out to create the final blend, which is minimally filtered prior to bottling.

## TASTING NOTE FROM JOHN DAVEY, WINEMAKER

Deep, youthful red. Aromas of blackberry, ripe strawberry, blueberry and dark chocolate are enhanced with an integrated bouquet of vanilla and roasted cashew. The luscious, dark berry mid-palate is balanced with a fresh acidity and framed with fine grained American and French oak. A full bodied, powerful wine that will reward careful cellaring, but with sophisticated integration and silky tannins that ensure that the virtue of patience is not required.

## ACCOLADES

Blue-Gold Medal & Top 100 - 2007 Sydney International Wine Competition

Shiraz Trophy - 2006 Southern NSW Wine Show

Silver Medal - 2006 McLaren Vale Wine Show, Class 18