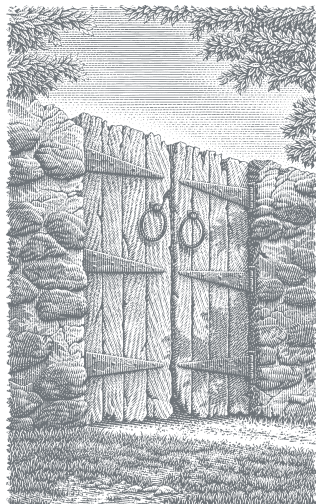


## THE GATE



MCLAREN VALE  
2003 SHIRAZ 750ML

# THE GATE

## 2003 SHIRAZ MCLAREN VALE

### VINEYARD SOURCE

Davey Family Vineyard, McLaren Vale, South Australia

### VARIETY BLEND

100% Shiraz

### BOTTLING

pH: 3.47

TA: 6.9 g/L

ALC: 14.9%

### 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

Low winter rainfall and a dry spring reduced yields and provided concentrated small berry fruit. The vineyard team's dedicated attention to detail and perfectly timed supplementary irrigation assisted the struggling vines to produce fruit with outstanding colour and depth of flavour.

### WINEMAKING NOTES

Select parcels of fruit from Shiraz vines grown across the Davey Family Vineyard are handcrafted in small open fermenters to maximize the potential of each unique batch. Maturation for 16 months in 50% new and 50% 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 red. Powerful blackberry and mocha aromas are highlighted by sweet, vanillan oak. A full bodied wine, brimming with luscious black fruit and couverture chocolate flavours, which is balanced with fresh acidity and fine grained oak. A complex, richly flavoured wine, that will reward careful cellaring, but with sophisticated integration and silky tannins that ensure that the virtue of patience is not required.