



# Shingleback

Cellar Door

2005 UNOAKED 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 Kym and John 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, utilizing innovative canopy management and progressive viticultural techniques. Each year, award-winning Shingleback winemaker, John Davey, reserves select parcels of wine for sale at our McLaren Vale Cellar Door. As we have no Cellar Door outside South Australia, we are now making these exclusive wines available to our export customers.

## VINTAGE NOTE

With a cool summer and a perfect dry, warm autumn, 2005 will possibly be recognised as one of South Australia's greatest vintages. All varieties fully ripened with intense fruit flavours and balanced natural acidity. The reds are vibrant in colour, with mature, textured tannins. The whites and rosés are fragrant and intensely varietal.

## TASTING NOTE FROM JOHN DAVEY, WINEMAKER

This pale straw coloured wine is brimming with fresh citrus blossom, lime peel and peach aromas. The lively palate is a blend of zesty citrus and rich, creamy peach flavours. A medium to full bodied, unoaked chardonnay, with softness and a balanced fresh acidity that can be enjoyed in its youth.

## VINEYARD SOURCE

Davey Family Vineyard, McLaren Vale

## VARIETY BLEND

92% Chardonnay  
8% Semillon

## BOTTLING

Alcohol : 13.3%  
TA : 6.3g/L  
pH : 3.36

Website: [www.shingleback.com.au](http://www.shingleback.com.au)



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