



# Shingleback

Cellar Door

2007 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.

## SHINGLEBACK VINEYARD

The Shingleback Vineyard is located in the Willunga Basin at the southern end of the acclaimed McLaren Vale Wine Region. Brothers Kym and John Davey planted their 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

The 2007 vintage will be remembered for the driest winter and spring on record. Early recognition of the severity of the drought triggered supplementary irrigation as early as bud swell. The environmentally sensitive use of recycled water to supplement underground water resources allowed the establishment and maintenance of balanced canopies. Yields were well down, due to small berries and loose open bunches. Rain in January caused some minor berry splitting but breathed new life into the vines. Split berries shrivelled away cleanly and the only detrimental effect was on yield. Steady ripening has resulted in highly aromatic and intensely flavoured fruit, showing balanced acidity and textured tannins.

## TASTING NOTE FROM JOHN DAVEY, WINEMAKER

Pale straw in colour, with lifted aromas of lime peel & peach. The palate is a blend of zesty citrus & rich, creamy peach & melon flavours. With partial barrel fermentation and a proportion of the wine (30%) spending 4 months on lees in new French oak, a creamy cashew-like complexity enhances the stone fruit & citrus flavours. This medium-full bodied, lightly oaked wine is a fine example of McLaren Vale Chardonnay. Enjoy now or cellar for up to 3 years.

## VINEYARD SOURCE

Shingleback Vineyard, McLaren Vale

## BOTTLING

Alcohol : 13.2%

TA : 6.0g/L

pH : 3.24

## ACCOLADES

**BRONZE MEDAL** - 2008 Decanter World Wine Awards (UK)

**COMMENDED** - 2008 International Wine Challenge (UK)

**CONTACT:** [www.gall.nl](http://www.gall.nl)



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