



Shingleback

Cellar Door

2008 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 high quality, richly flavoured wines.

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

Good winter rainfalls, followed by ideal spring and summer conditions, created strong, healthy canopies in balance with the slightly above average yields. The whites ripened early with intense fruit flavours and balanced acidity.

Harvesting commenced in mid February and was completed over the following 10 days.

The harvest of reds started with Shiraz in late February, powerful mid-palate fruit was immediately evident. An unprecedented 15 consecutive days of temperatures above 35°C began on March 3rd, precipitating the race to bring in the fruit, testing the mettle of men and machinery.

This was a vintage of contrast, with the early fruit being outstanding in richness and concentration, whilst the later, heat affected fruit was left to shrivel on the vine. 2008 will be remembered as a unique vintage that reminds us that on nature's stage we are merely players.

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 20% of the wine spending 4 months on lees in new French oak, a creamy cashew-like complexity enhances the stone fruit & citrus flavours. A medium bodied lightly oaked Chardonnay, with softness and a balanced fresh acidity.

VINEYARD SOURCE

Shingleback Vineyard, McLaren Vale

BOTTLING

Alcohol : 12.9%

TA : 6.4g/L

pH : 3.31

ACCOLADES

GOLD MEDAL - 2009 Concours Mondiale de Bruxelles (Belgium)

BRONZE MEDAL - 2008 Internatinal Wine & Spirits Competition (UK)



SHINGLEBACK.COM.AU | CONTACT: wine@shingleback.com.au

H A N D C R A F T E D M C L A R E N V A L E