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 and cool afternoon sea breezes ripen grapes slowly and evenly. Weak soils limit canopy development and produce complex, flavourful grapes.

VINTAGE NOTES
The long drought broke in typical Australian fashion with flooding rains in the eastern states. South Australia’s McLaren Vale was lucky to be spared the worst of the weather. Good winter rainfall refreshed the soil and delayed bud burst. Balanced and attentive hand pruning set up open canopies with the right crop levels for the cooler year that unfolded. Rain events meant that timely decisions and precise application of protective strategies were essential.

Clean healthy vineyards allowed us to be patient and let the cool summer and slow true ripening of the grapes work its magic on the flavours and tannins. The first Shiraz was picked on March 12th, just a few days after finishing the whites, and the last Cabernet picked on April 14th. A generally orderly intake at the winery allowed the full expression of the fruit to be captured during fermentation. The result is ripe, fragrant wines with structure and depth.

WINEMAKING NOTES
Select parcels of fruit from Shiraz vines grown across the Davey Estate 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
Satsuma plum hues highlight the deep red colour. Aromas of mulberry, blueberry, star anise and a hint of mocha oak fill the glass. A compote of dark forest fruits overflow from the full-bodied, structurally linear palate. The fine balance of power and finesse ensure both alluring drinkability and longevity.

ACCOLADES
TROPHY - Best McLaren Vale Shiraz $25 - $50
2013 McLaren Vale Wine Show

DOUBLE GOLD MEDAL -
2013 China Wine & Spirits Awards

GOLD MEDAL -
2013 McLaren Vale Wine Show, class 10
2013 Royal Melbourne Wine Show, class 42
2013 NZ International Wine Show, class 18a
2013 Berlin Wine Trophy, Germany

SILVER MEDAL -
2013 International Wine Challenge, UK
2013 Decanter World Wine Awards, UK

94 pts - 2014 James Halliday Australian Wine Companion