



THE GATE

2006 SHIRAZ McLAREN VALE

VINEYARD SOURCE

Shingleback Vineyard, McLaren Vale

VARIETY BLEND

100% Shiraz

BOTTLING

Alc: 14.5%

TA: 6.1 g/L

pH: 3.48

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

Good spring rains created strong canopies that helped to see the grapes through some hot January weather. The burst of heat reduced vigour and led to slow, even ripening. The result was the early development of rich, vibrant varietal flavour. Whites were harvested from late February through to early March with the reds following on, and all fruit being in by the beginning of April. After perfect conditions rains arrived just as the last berry was harvested. The benevolence of the "weather gods" meant that vintage was extremely orderly, but more importantly, resulted in highly aromatic and varietal wines with balanced acidity and fine tannins.

WINEMAKING NOTES

Select parcels of fruit from Shiraz vines grown across the Shingleback Vineyard are handcrafted in small, open fermenters to maximize 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

Deep red. Fragrant aromas of dark cherries, blackberry, black olive and hints of crème brûlée fill the glass and flood the senses. A full bodied, traditionally crafted McLaren Vale Shiraz, with a rich mid-palate, satin soft tannin structure and fine acidity.

ACCOLADES

BLUE GOLD MEDAL- 2011 Sydney International Wine Competition

GOLD MEDAL- 2010 International Wine Challenge (UK)

GOLD MEDAL - 2009 Decanter World Wine Awards (UK)

GOLD MEDAL – 2008 Mundus Vini Great Wine Awards (Germany)

95 pts- 2010 James Halliday Australian Wine Companion