



Shingleback HAYCUTTERS

2009 SHIRAZ

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. The site is dedicated to producing high quality, intensely coloured and flavoured grapes using innovative canopy management and progressive viticultural techniques.

The name "Haycutters" refers to the vineyard block that was used to grow hay for their Grandfather's dairy herd. The high calcium soil that was excellent for raising strong, young heifers is also ideal for growing vines.

VINTAGE NOTE

Although soils held moderate moisture levels from winter, some early irrigation was required to compensate for the on-going drought conditions. Soil moisture levels were built up in mid January to ensure the vines were not stressed during the critical period of veraison. When very hot weather was predicted, this moisture reserve and our ability to provide supplementary drip irrigation rapidly allowed damage from the extremely hot conditions in late January to be minimized. Fruit that was heat damaged shriveled and dried cleanly.

After the heat the weather was ideal, allowing the vines to recover, with harvest commencing approximately 2 weeks early. Sugar and acid levels were ideal, with flavours developing early and delayed sugar accumulation. Lower yields allowed the reds extended time on skins in fermenters, as there was reduced demand on winery facilities. There was time for winemakers to maximize the potential of the fruit and to enjoy the crafting of the wines. The end result has been aromatic and balanced wines, with fruit power and generally lower alcohol levels.

TASTING NOTE FROM JOHN DAVEY, WINEMAKER

Deep garnet in colour. Ripe mulberry aromas are highlighted with notes of orange blossom and milk chocolate, with an undercurrent of truffley earthiness. This fresh, vibrant, medium-full bodied red wine is defined by the fine tannins from the co-fermentation of the Shiraz and the Viognier skins and subtle cashew / vanilla nuances from fine grained French and American oak. Bright berry fruit flows through the palate harmoniously blending with the savoury and mineral elements.

VINEYARD SOURCE

McLaren Vale

BOTTLING

Alcohol : 14.5%
TA : 6.8g/L
pH : 3.56

VARIETY BLEND

95% Shiraz, Shingleback Vineyard, McLaren Vale
5% Viognier, McLaren Vale

ACCOLADES

Gold medal—2011 Mundus Vini Great International Wine Awards, Germany

Silver medal—2011 International Wine & Spirit Competition, UK

91 pts—2012 James Halliday 1001 Wines Under \$20.00

Bronze medal—2011 New Zealand International Wine Show, class 18a

Bronze medal—2011 McLaren Vale Wine Show, Class 10

Bronze medal—2011 Royal Queensland Wine Show, class 34



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