



# SHINGLEBACK

*Salmon Rosé*

2017 McLAREN VALE

## 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.

## DAVEY ESTATE VINEYARD

The Davey Estate Vineyard is located in Whites Valley, 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

Healthy soaking winter rains continued through spring and into early summer setting up good canopies without the need of supplementary irrigation. Wet soils and a cool start to spring resulted in flowering being 3 weeks later than in the previous years. Good fruitfulness of the vines and higher bunch weights meant crop levels were generally above average. Careful canopy management and a timely stop to the rains in mid-January minimised disease pressure. A dry February through April along with generally mild weather followed by a warmer than average April allowed a long slow ripening period and an orderly progression to harvest.

Semillon, Chardonnay and Pinot Noir for Rosé, mostly harvested around the first week of March, all showed vibrant cool climate flavours and structural minerality. A burst of heat gave the reds a push allowing us to start filling the fermenters towards mid-March. The early red fruit was perfumed and spicy with excellent length. As vintage progressed fruit weight increased and flavours moved into darker berry profiles. Our palette of Shiraz wines are spicy and aromatic with good concentration and length. Cabernets are very varietal with blackcurrant and leafy notes. The Shingleback harvest

finished with Mataro picked after Easter on the 18th of April, timed nicely before rains that fell shortly after.

## TASTING NOTE FROM JOHN DAVEY, WINEMAKER

Pale salmon pink in colour. Rose petal and cranberry aromas lift from the glass. The palate is filled with flavours of strawberry, raspberry and mixed peel, along with earthy textural elements.

The sweet fruit flavours are defined by a lingering natural acidity and savoury moreishness.

## VARIETY BLEND

66% Pinot Noir  
23% Shiraz  
11% Grenache

## BOTTLING

Alcohol: 12.4%  
TA: 5.6 g/L  
pH: 3.41  
RS: 5.5 g/L

## ACCOLADES

Gold Medal –  
2017 Royal Queensland Wine Show, class 31

