



# SHINGLEBACK

## 2011 SHINGLEBACK "THE DAVEY ESTATE" SHIRAZ

### THE DAVEY ESTATE VINEYARD

The Davey Estate Vineyard is located in Whites Valley, at the southern end of the acclaimed McLaren Vale Wine region in South Australia. Kym and John Davey planted & nurture their family-owned and sustainably managed estate vineyard on land their grandfather purchased in the 1950's. Their goal is to produce high-quality, single vineyard wines. Modern viticultural practices that minimise work to the soil & encourage a balanced environment are used. Superior fruit is grown by managing canopies, hand-pruning, precise deficit irrigation & integrated pest management.

### VINTAGE NOTE

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

Shiraz (predominantly clones 1654, BVRC12 and BVRC30), grown on both red & black soils over limestone on the Davey Estate vineyard, are selected for this wine. The wine is hand-crafted in small open & static fermenters to maximise the potential of each small parcel of fruit. Maturation for an average of 14 months in French & fine grained American oak hogsheads softens, enhances & integrates the fruit & structural components of the wine.

### TASTING NOTE

Beautiful deep magenta in colour. Primary aromas of ripe mulberries are highlighted with a bouquet of orange blossom, violets and grated nutmeg. After gently knocking at the front palate, the summer strawberry and cocoa flavours explode across the palate. The satiny tannins combine with the nuances of American & French oak to focus the volume of fruit through the long, lingering finish.

### FOOD MATCH

- Graded Scotch Fillet with creamy mash, beef glaze & tomato chutney
- Slow cooked pork belly with steamed dumpling & crispy pork crackling

### VINEYARD SOURCE:

The Davey Estate, McLaren Vale

### BOTTLING:

Alcohol: 14.5%

TA: 7.1 g/L

pH: 3.46

### VARIETY

100% Shiraz

### ACCOLADES

**Gold Medal**— 2013 Berlin Wine Trophy, July edition, Germany  
**Silver Medal / Top in Class**—2012 Royal Adelaide Wine Show, class 26  
**Silver Medal**— 2013 International Wine Challenge, UK  
**Silver Medal**—2013 LA International Wine Competition, USA  
**Silver Medal**—2013 Spiegelau International Wine Competition, NZ  
**92 pts**—2014 James Halliday Australian Wine Companion

