



SHINGLEBACK

2010 SHINGLEBACK 'THE DAVEY ESTATE' SHIRAZ

THE DAVEY ESTATE VINEYARD

The Davey Estate Vineyard is located 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

Vintage started with Chardonnay on the 8th of February and finished with the last of the Cabernet Sauvignon and Grenache on the 26th of March. There was a week or so between finishing the Shiraz and starting on the Cabernet Sauvignon. The only rain to speak of conveniently fell over two days just after the Shiraz was picked & assisted the steady ripening & development of flavours & tannins in the Cabernet.

Ferments were clean & finished dry with wines quickly completing malolactic fermentation.

Across the board the wines of the 2010 vintage are medium to full-bodied with opulent & luscious varietal flavours.

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

Dark red-purple. Brooding mulberry & ripe strawberry aromas with base notes of mocha oak fill the glass. The mid-palate of this full-bodied wine overflows with a compote of dark berries & earthy minerality. The integrated fine-grained French & American oak further enhance the texture & length of the wine.

FOOD MATCH

- Graded Scotch Fillet with creamy mash, beef glaze & tomato chutney.
- Slow cooked pork belly with steamed dumpling & crispy pork crackling.
- Confit duck leg with tea smoked duck breast & fragrant red rice.

VINEYARD SOURCE:

The Davey Estate Vineyard, McLaren Vale

BOTTLING:

Alcohol: 14.5%

TA: 6.5 g/L

pH: 3.63

VARIETY:

100% Shiraz

ACCOLADES:

BLUE GOLD MEDAL –
2012 Sydney International Wine Competition

GOLD MEDAL— 2012 Viny Great Shiraz Challenge

GOLD MEDAL— 2012 International Wine Challenge, Vienna

GOLD MEDAL –
2012 Concours Mondial de Bruxelles, Belgium

GOLD MEDAL –
2012 San Diego International Wine Competition, USA

GOLD MEDAL—
2012 Berlin Wine Trophy .16, Germany

SILVER MEDAL—
2012 Syrah du Monde, France

93 pts—
James Halliday Australian Wine Companion 2013

90 pts— The Wine Advocate #198,
December 2011, USA

