



Shingleback

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

VINTAGE NOTE

Although soils held moderate moisture levels from winter, some early irrigation was required to compensate for the ongoing 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.

WINEMAKING

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

TASTING NOTE FROM JOHN DAVEY, WINEMAKER

Deep red with youthful purple hues. Luscious aromas of ripe strawberry and blackberry are highlighted by nuances of milk chocolate, violet and a "wet slate" minerality. The rich dark cherry and blackberry fruit mid-palate is tightly defined by the silky tannins and fresh acidity typical of the vintage. This full-bodied Shiraz has a lingering finish, enhanced with a shot of espresso like American and French oak.

VINEYARD SOURCE

Shingleback Vineyard, McLaren Vale

BOTTLING

Alcohol : 14.5%

TA : 6.8g/L

pH : 3.53

VARIETY

100% Shiraz

ACCOLADES

GOLD Medal - 2011 Concours Mondial de Bruxelles, Belgium

GOLD Medal - 2011 International Wine Challenge, Vienna

GOLD Medal - 2011 McLaren Vale Wine Show, Class 10

SILVER Medal - 2011 International Wine & Spirit Competition, UK

SILVER Medal - 2011 Royal Adelaide Wine Show, Class 27

SILVER Medal - 2011 New Zealand International Wine Show, Class 18a

92 pts - James Halliday Australian Wine Companion 2012



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H A N D C R A F T E D M C L A R E N V A L E