

Shingleback

2007 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

The 2007 vintage will be remembered for the driest winter and spring on record. Early recognition of the severity of the drought triggered supplementary irrigation as early as bud swell. Unlike many other areas McLaren Vale was unaffected by frost. The environmentally sensitive use of recycled water to supplement underground water resources allowed the establishment and maintenance of balanced canopies. Yields were well down, due to small berries and loose open bunches. Rain in January caused some minor berry splitting but breathed new life into the vines. Split berries shriveled away cleanly and the only detrimental effect was on yield. Steady ripening has resulted in intensely flavoured fruit with the red wines showing vibrant fruit and textured tannins.

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. Nuances of roasted coffee, chocolate and cloves add complexity to the lifted blackberry and strawberry aromas. Fine grained American and French oak subtly frame and enhance the ripe berry mid-palate. A full-bodied wine with a velvety mouthfeel and generosity of ripe fruit that is seamlessly integrated from the first taste to the long, lingering finish.

VINEYARD SOURCE

Shingleback Vineyard, McLaren Vale

BOTTLING

Alcohol : 14.5%

TA : 6.8g/L

pH : 3.49

VARIETY

100% Shiraz

ACCOLADES

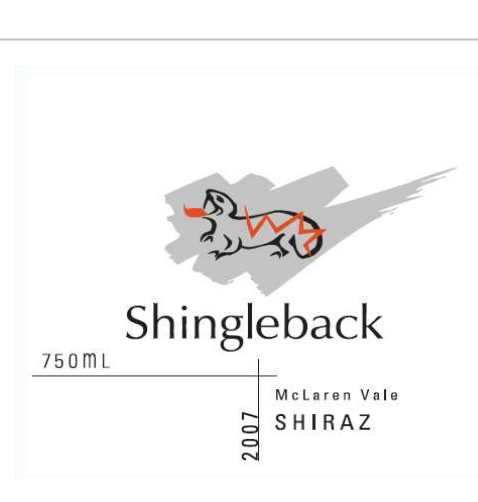
GOLD MEDAL - 2009 Mundus Vini International Wine Awards, Germany

GOLD MEDAL - 2009 International Wine Challenge, Vienna

SILVER MEDAL - 2010 McLaren Vale Wine Show, Class 10

SILVER MEDAL - 2010 Wine Style Asia Awards

90 pts - James Halliday Australian Wine Companion 2011



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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