



Shingleback

2006 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 wines of the highest quality with rich flavours.

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

Good spring rains created strong canopies that helped to see the grapes through some hot January weather. The burst of heat reduced vigour and led to slow, even ripening. The result was the early development of rich, vibrant varietal flavour. Whites were harvested from late February through to early March with reds following on and all fruit being in by the beginning of April. After perfect conditions rains arrived just as the last berry was harvested. The benevolence of the "weather gods" meant that vintage was extremely orderly but more importantly, resulted in highly aromatic and varietal wines with balanced acidity and fine 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. Ripe blackberry and strawberry primary aromas are overlaid with blueberry, chocolate and hints of vanilla. Fine-grained American and French oak subtly frame the rich berry mid-palate. A full-bodied wine that is seamlessly integrated from the first taste to the long, lingering finish.

VINEYARD SOURCE

Shingleback Vineyard, McLaren Vale

BOTTLING

Alcohol : 14.5%

TA : 6.3g/L

pH : 3.55

VARIETY

100% Shiraz

ACCOLADES

GRAND GOLD MEDAL - 2009 Mundus Vini International Wine Awards

GOLD MEDAL - 2009 Selections Mondiales des Vins (Canada)

93 POINTS - James Halliday Australian Wine Companion 2010

SILVER MEDAL - 2009 Decanter World Wine Awards (UK)

SILVER MEDAL - 2009 Concours Mondial de Bruxelles (Belgium)

SILVER MEDAL - 2008 International Wine Challenge Vienna

SILVER MEDAL - 2008 National Wine Show of Australia, Class 47



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750ML

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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