

# Shingleback

2005 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

The 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.

## DAVEY FAMILY VINEYARD

The Davey Family Vineyard is located in the Willunga Basin at the southern end of the acclaimed McLaren Vale Wine Region. Brothers Kym and John Davey planted the Davey Family 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

With a cool summer & warm, dry autumn creating perfect growing conditions, 2005 will possibly be recognised as one of South Australia's greatest vintages. All varieties fully ripened with intense fruit flavours and balanced natural acidity. The reds are vibrant in colour, with mature, textured tannins. The whites & rosés are fragrant & intensely varietal.

## WINEMAKING

Shiraz (predominantly clones 1654, BVRC12 and BVRC30), grown on both red & black soils over limestone on the Davey Family Vineyard, are selected for this wine. This 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

Vibrant red. Lifted blackberry and strawberry aromas are enhanced with nuances of chocolate and vanilla. Fine grained American and French oak subtly frame the ripe berry mid-palate. A full-bodied wine with a velvety mouthfeel, that is seamlessly integrated from the first taste to the long, lingering finish.

## VINEYARD SOURCE

Davey Family Vineyard, McLaren Vale

## VARIETY

100% Shiraz

## BOTTLING

Alcohol : 14.3%

TA : 6.9g/L

pH : 3.41

## ACCOLADES

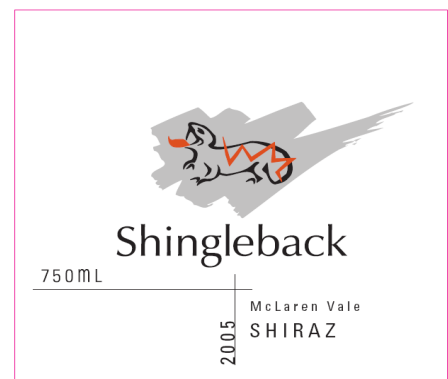
**SILVER MEDAL** - 2008 Selections Mondiale des Vins (Canada)

**GOLD MEDAL** - 2008 International Wine Challenge Vienna

**GOLD MEDAL** - 2007 Mundus Vini Great Wine Awards (Germany)

**GOLD MEDAL** - 2007 New Zealand International Wine Show, Class 18a

**BLUE GOLD MEDAL / TOP 100** - 2008 Sydney International Wine Show



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