



Shingleback

2004 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.

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

VINTAGE NOTE

The 2004 growing season was climatically normal with good spring growth and a long, dry autumn. Ripening was slightly later than usual with whites being picked in mid-March and reds in late March to late April. If there was one catchword for the 2004 vintage, it would have been fruitful. It is common to thin fruit from young vines, but in the 2004 growing season one third of the crop was removed from even the oldest vines, just prior to veraison. The end result was small berries with intense fruit flavours which will rival the outstanding 2002 vintage.

WINEMAKING

Shiraz (predominantly clones 1654, BVRC12 and BVRC30), grown on both red and black soils over limestone on the Davey Family Vineyard, are selected for this wine. The wine is handcrafted 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, predominantly American oak hogsheads, softens, enhances and integrates the fruit and structural components of the wine.

TASTING NOTE FROM JOHN DAVEY, WINEMAKER

Deep red with youthful purple hues. 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 BLEND

100% Shiraz

BOTTLING

TA: 6.5 g/L pH: 3.55 Alc: 14.5%

ACCOLADES

TROPHY - CHAMPION SHIRAZ & GOLD Medal
2006 Liquorland Top 100 International Wine Competition (NZ)

Shiraz Trophy & GOLD Medal
2006 Southern NSW Wine Show, Class 5

GOLD Medal - 2006 International Wine & Spirit Competition (UK)

GOLD Medal - 2006 Royal Hobart International Wine Show, Class 49

91 POINTS - Wine Spectator September 2006

5 STAR RATING / CATEGORY WINNER
Winestate magazine, "World's Greatest Shiraz Challenge" Sept/Oct 2006



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