



Shingleback

2003 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 John and Kym 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. Through innovative canopy management and progressive viticultural techniques, superior fruit is grown by managing canopies for balance through a moveable wire system; hand-pruning; precise deficit irrigation and integrated pest management. With rows planted north to south to capture maximum sunlight, the vineyard currently boasts 186 planted acres.

VINTAGE NOTE

Low winter rainfall and a dry spring reduced yields and provided concentrated small berry fruit. The vineyard team's dedicated attention to detail and perfectly timed supplementary irrigation assisted the vines to produce fruit with outstanding colour and depth of flavour.

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 maximize the potential of each small parcel of fruit. Maturation for an average of 15 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. Ripe blackberry aromas enhanced with savoury oak. A rich, ripe berry mid-palate and full bodied firm tannin structure lead into the long fruit and oak finish. A powerful, classic McLaren Vale Shiraz that will match with the heartiest of meals.

VINEYARD SOURCE

Davey Family Vineyard, McLaren Vale

VARIETY BLEND

100% Shiraz

BOTTLING

TA: 6.9 g/L

pH: 3.5

Alc: 14.6% / vol.

ACCOLADES

GOLD MEDAL - Class 20
2004 Royal Melbourne Wine Show

SILVER MEDAL - Class 27
2005 Vintage Cellars National Wine Show of Australia

4-1/2 STARS
Sept / Oct 2005 Winestate Magazine
McLaren Vale, Langhorne & Fleurieu Tasting

SILVER MEDAL - Class 6
2005 Macquarie Bank Sydney Royal Wine Show

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