



# Shingleback

2002 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

## VINTAGE NOTE

Harvested early April 2002 after a long, cool, dry season. These mild conditions produced intensely coloured reds, complex ripe berry fruit flavours and velvety tannin structures.

## TASTING NOTE FROM JOHN DAVEY, WINEMAKER

Deep magenta red. Lifted strawberry and blackberry aromas complexed with toasty vanilla oak. Ripe berry and mocha fills the palate and fine grained American oak enhances the fruit flavour and structure. A medium to full bodied wine with a generosity of ripe fruit and velvety mouthfeel that is seamlessly integrated from the start to the long, lingering finish.

## WINEMAKING

Shiraz (predominantly clones 1654, BVRC12 and BVRC30), grown on both black and red 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 15 months, in fine grained predominantly American oak hogsheads, softens, enhances and integrates the fruit and structural components of the wine.

## VINEYARD SOURCE

Davey Family Vineyard, McLaren Vale

## VARIETY BLEND

100% Shiraz

## BOTTLING

TA: 6.5 g/L  
pH: 3.5  
Alc: 14.5% / vol.

## CONTACT

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## ACCOLADES

BLUE GOLD MEDAL  
2005 Sydney International Wine Competition

GOLD MEDAL  
2003 Royal Melbourne Wine Show

SILVER MEDAL - Top 50  
2004 Great Australian Wine Challenge



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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