

2001 Shiraz

McLaren Vale, Southeast Australia

McLaren Vale:

This region has a Mediterranean climate with wet winters, dry summer 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 renown as a premium wine region of great beauty that consistently produces wines of the highest quality with rich flavors.



Shingleback

Vintage Note:

Good winter rainfall replenished soil profiles, setting the vines up for balanced spring growth and an even fruit set. This was followed by an extremely hot dry summer producing intensely colored reds with luscious fruit and rich tannin structure.

Tasting Note from John Davey, Winemaker:

Deep mulberry red. Lifted strawberry and raspberry aromas with smoky, dark chocolate scented oak. A sweet mulberry mid palate is framed with lightly toasted, coffee bean oak. Full bodied with an excellent fruit/oak length.

Bottling:

TA: 6.6 g/L
pH: 3.52
Alcohol: 14.5 % v/v
R.S. 2.7 g/L

Oak Regime:

50% in new medium toast oak Barriques and hogsheads.
50% in 1-2 year old American Oak Barriques and hogsheads.

Vineyard Source: Sharpe Vineyard, McLaren Vale

Variety Blend: 100% Shiraz