



# SHINGLEBACK

*Salmon Rosé*

2014 McLAREN VALE

## 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 high quality, richly flavoured wines.

## THE DAVEY ESTATE VINEYARD

The Davey Estate Vineyard is located in Whites Valley at the southern end of the acclaimed McLaren Vale wine region.

Brothers Kym and John Davey planted their 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.

The name "Haycutters" refers to the vineyard block that was used to grow hay for their Grandfather's dairy herd. The high calcium soil that was excellent for raising strong, young heifers is also ideal for growing vines.

## VINTAGE NOTE

A record number of 40°C+ days along with high winds during the growing season challenged growers. Establishing good canopy early, along with critical timing of supplementary irrigation, was essential. This was managed to near perfection by Michael and the vineyard team.

Harvest started early on Feb 5 with the McLaren Vale whites being completed before the rain on the 13th of February. McLaren Vale again proved why it is the most reliable wine grape district in the world with less than 50mm of rain falling at the Davey Estate, compared to more than 125mm north of Adelaide. Luckily the rain caused no damage and helped extend the ripening period. With the rain someone flicked the switch and turned off summer. The temperate dry autumn weather that has followed has been ideal allowing us to harvest as the fruit hits perfection. In the winery the longer than usual 6 week harvest window for reds has allowed Dan to maximise the opportunities for extended ferments.

Vintage 2014 has turned out well after an admittedly nervous start, giving us a very diverse and bright palette to paint the pictures that are our wines.

## TASTING NOTE FROM JOHN DAVEY, WINEMAKER

Delicate coral pink in colour. Aromas of freshly picked summer raspberries and strawberries are pierced with fragrant lemon rind. Nuances of rose petals and a hint of dusty minerality tease the senses. A compote of red berry flavours flows over the finely textured palate which is defined by a lingering natural acidity and savoury moreishness.

## VARIETY BLEND

49% Shiraz  
36% Pinot Noir  
13% Grenache  
2% Mourvèdre

## BOTTLING

Alcohol: 11.4%  
TA: 5.9 g/L  
pH: 3.35  
RS: 5.5 g/L

## ACCOLADES

**TROPHY –**  
BEST ROSÉ OF SHOW  
2014 Royal Queensland Wine Show  
BEST ROSÉ OF SHOW  
2014 National Wine Show of Australia

**GOLD MEDAL –**  
2014 Royal Queensland Wine Show, class 30  
2014 National Wine Show of Australia, class 13

