



# SHINGLEBACK

*Salmon Rosé*

2015 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.

## 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

Vintages over the last few years have tended to be early but 2015 sets a new record for McLaren Vale and South Australia. Good early rainfall from April to July in 2014 replenished the soil profile setting up a strong bud burst. From late July dry warm conditions prevailed and continued through the growing season. Average temperatures for August through November were significantly above average. Not surprisingly bud burst was early and vines grew quickly and strongly, setting up pristinely clean canopies. December and January were 0.8 and 1.7 degrees Celsius cooler than the long term mean, allowing a steady development of bunches and ideal conditions for veraison and the development of the precursors that are the colour, tannin and flavour that make great wine. The only significant rainfall in the growing season was 25 mm on the 13<sup>th</sup> of January and although this caused some initial apprehension it just freshened the vines and focused their energy on the bunches they were nursing. Less than 1 mm of rain fell thereafter through to March which, combined with warmer temperatures in February, resulted in an organised but rapid harvest.

The Chardonnay harvest started on the 28<sup>th</sup> of January, a new record for the Davey Estate by at least a week. The first Shiraz pick was on the 12<sup>th</sup>

of February and harvest was completed on the 12<sup>th</sup> of March with Mataro. Flavours and colours across the board were excellent.

## TASTING NOTE FROM JOHN DAVEY, WINEMAKER

Brilliant salmon pink. Aromas of strawberry, Turkish delight and a hint of wet summer earth entice. Flavours of crushed cranberries with a citrus twist are focused with a slate-like minerality. The fresh acidity and a hint of sweetness create a harmony and balance that will leave you wanting more.

## VARIETY BLEND

42% Pinot Noir  
38% Shiraz  
17% Grenache  
3% Mourvèdre

## BOTTLING

Alcohol: 11.8%  
TA: 5.4 g/L  
pH: 3.44  
RS: 5.3 g/L

## ACCOLADES

SILVER MEDAL –  
2015 Royal Queensland Wine Show, class 30

