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 followed was ideal allowing us to harvest as the fruit hit perfection. In the winery the longer than usual 6 week harvest window for reds 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

Deep red with purple hues. Pretty aromas of blackberry and raspberry, with notes of red roses and an earthy minerality, lift from the glass. The vibrant black and red berry flavours flow through the palate and linger on the enticingly moreish finish. Subtle oak, savoury and mineral elements balance the natural fruit sweetness of the wine, resulting in an intensely varietal McLaren Vale Shiraz.

VARIETY BLEND

100% Shiraz, Davey Estate Vineyard, McLaren Vale

BOTTLING

Alcohol: 14.3%
TA: 6.6 g/L
pH: 3.55

ACCOLADES

SILVER MEDAL –
2016 International Wine Challenge, UK
2015 McLaren Vale Wine Show, class 11

BRONZE MEDAL –
2016 Decanter World Wine Awards, UK
2015 National Wine Show of Australia, class 40
2015 Royal Adelaide Wine Show, class 29
2015 Royal Hobart Wine Show, class 23