



# AFICIONADO

## RED BLEND / 2015

### McLAREN VALE

The 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 richly flavoured wines of the highest quality.

### VINTAGE NOTE

Vintages over the last few years have tended to be early but 2015 set 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 13th 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 28th of January, a new record for the Davey Estate by at least a week. The first Shiraz pick was on the 12th of February and harvest was completed on the 12th of March with Mourvèdre. Flavours and colours across the board were excellent.

### TASTING NOTE

Med - deep garnet with purple hues. Bright rose petal, strawberry and blackberry aromas tantalize. The delicious synergy of the darker berry fruit of the Shiraz and the cherry, strawberry and earthy chocolate tones of the Grenache and Mourvèdre fill the mid-palate. Sweet fruit and nuances of oak linger moreishly in this medium bodied, easy drinking wine.

### VINEYARD SOURCE

100% McLaren Vale

### BOTTLING

Alcohol: 13.2% TA: 6.1 g/L pH: 3.59 RS: 12.0g/L

### VARIETY

52% Shiraz  
28% Grenache  
20% Mourvèdre

### ACCOLADES

TOP 10 BEST VALUE WINERY OF AUSTRALIA -

2016 JAMES HALLIDAY WINE COMPANION

BRONZE MEDAL -

2016 Royal Queensland Wine Show, class 61

