



SHINGLEBACK

2014 SHINGLEBACK DAVEY ESTATE RESERVE SHIRAZ

THE DAVEY ESTATE VINEYARD

The Davey Estate Vineyard is located in Whites Valley, at the southern end of the acclaimed McLaren Vale wine region in South Australia. Kym and John Davey planted & nurture their family-owned and sustainably managed estate vineyard on land their grandfather purchased in the 1950's. Their goal is to produce high-quality, single vineyard wines. Modern viticultural practices that minimise work to the soil & encourage a balanced environment are used. Superior fruit is grown by managing canopies, hand-pruning, precise deficit irrigation & integrated pest management.

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.

WINEMAKING

Only select parcels of Shiraz grown on both red & black soils over limestone on the Davey Estate vineyard are chosen for this reserve wine. The wine is hand-crafted in small open & static fermenters to maximise the potential of each small parcel of fruit. Maturation for an average of 15 months in new – 5 year old fine-grained American and French oak hogsheads softens, enhances & integrates the fruit & structural components of the wine.

TASTING NOTE

Deep red with purple hues. Brooding blackberry aromas with hints of white pepper and sweet toasted oak entice. Flavours of dark berries burst across the palate, complemented by notes of chocolate and shots of espresso. A full-bodied wine with a richly textured structure and long, lingering finish.

Classic Shiraz, classic McLaren Vale, simply delicious.

VINEYARD SOURCE

Davey Estate Vineyard, McLaren Vale

BOTTLING

Alcohol: 14.3%

TA: 6.6g/L

pH: 3.51

VARIETY

100% Shiraz

ACCOLADES

GOLD MEDAL –

2015 McLaren Vale Wine Show, class 11

2016 Selections Mondiales des Vins, Canada

SILVER MEDAL –

2015 Royal Adelaide Wine Show, class 29

2016 Royal Queensland Wine Show, class 38

2016 Sydney Royal Wine Show, class 33

2016 China Wine & Spirit Awards

JAMES HALLIDAY –

93 POINTS - 2017 JAMES HALLIDAY WINE COMPANION

