



Shingleback

2005 D-BLOCK RESERVE SHIRAZ

M c L A R E N V A L E , S O U T H A U S T R A L I A

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 wines of the highest quality with rich flavours.

SHINGLEBACK VINEYARD

The Shingleback Vineyard is located in the Willunga Basin 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. This site is dedicated to producing high quality, intensely coloured and flavoured grapes, using innovative canopy management and progressive viticultural techniques.

VINTAGE NOTE

A cool summer and perfect dry, warm autumn in 2005 will possibly see it be recognised as one of South Australia's greatest vintages. All varieties fully ripened with intense fruit flavours and balanced natural acidity. The reds are vibrant in colour, with mature, textured tannins. The whites and rosés are fragrant and intensely varietal.

WINEMAKING

In a small niche of the Shingleback Vineyard, the soil, climate and Shiraz combine to create something special - the fruit that is ultimately hand crafted to become D Block Reserve Shiraz. Gentle hand working of the skins in small, 5 tonne open fermenters and traditional winemaking practices protect and nurture the unique qualities of the terroir. Very fine grained American and French oak hogsheads are used to allow a long, slow maturation of the wine and subtle oak integration. A combination of new and one year old barrels, crafted by select coopers to our requirements, are used to create nuances and diversity of flavour. When maturation and oak integration are perfect, individual barrels are selected and blended to create the fruit power, complexity and harmonious balance that is Shingleback D Block

TASTING NOTE FROM JOHN DAVEY, WINEMAKER

Deep red. Primary mulberry and blackberry fruit aromas are overlaid with notes of blueberry and spice. Bright, luscious Shiraz fruit flavours are textured with silky tannins. This wine is the essence of the vine, the time, the place and the harsh, black, cracking clay over limestone soils, all of which combine to make it unique each year.

VINEYARD SOURCE

Shingleback Vineyard, McLaren Vale

BOTTLING

Alcohol : 14.5%
TA : 7.6g/L
pH : 3.35

VARIETY

100 % Shiraz

ACCOLADES

- Trophy** - 2009 Brisbane Wine Festival
- Grand Gold Medal** - 2009 Selections Mondiales des Vins (Canada)
- Gold Medal** - 2009 Concours Mondial de Bruxelles – Belgium
- Gold Medal** - 2008 Lianhe Zaobao Wine Challenge - Singapore
- Gold Medal** - 2007 Mundus Vini International Wine Awards – Germany
- Gold medal** – 2006 Royal Queensland Wine Show, Class 18



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H A N D C R A F T E D M c L A R E N V A L E