



# Shingleback

2008 VIOGNIER

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 high quality, richly flavoured wines.

## P & MC MAGLIERI & SON VINEYARD

McLaren Vale is an area renowned for its climate, lifestyle and wines. At the heart of the Vale are passionate families producing high quality grapes and fine foods. A close relationship over many years between Pasquale and Concetta Maglieri's family and my own has made possible this first release of a Shingleback Viognier. This deep sand over clay vineyard, farmed by the Maglieri family, is situated just south of McLaren Flat.

## VINTAGE NOTE

Good winter rainfalls, followed by ideal spring and summer conditions, created strong, healthy canopies in balance with the slightly above average yields. The whites ripened early with intense fruit flavours and balanced acidity. Harvesting commenced in mid February and was completed over the following 10 days.

The harvest of reds started with Shiraz in late February, powerful mid-palate fruit was immediately evident. An unprecedented 15 consecutive days of temperatures above 35°C began on March 3rd, precipitating the race to bring in the fruit, testing the mettle of men and machinery.

This was a vintage of contrast, with the early fruit being outstanding in richness and concentration, whilst the later, heat affected fruit was left to shrivel on the vine. 2008 will be remembered as a unique vintage that reminds us that on nature's stage we are merely players.

## WINEMAKING

After crushing, the free run juice is drained from the skins and naturally cold settled in tank. The remaining wet skins are added into fermentation with Shiraz to create a complex Shiraz Viognier blend.

After cold settling, the free run Viognier juice is racked and undergoes fermentation in both French oak puncheons and tank. Partial wild yeast fermentation and 4 months maturation on lees in barrel and tank adds texture and structure to the finished wine.

## TASTING NOTE FROM JOHN DAVEY, WINEMAKER

Pale straw in colour. Lime, orange rind and honeysuckle primary aromas are subtly enhanced with a butterscotch oak complexity. Flavours of marmalade and a touch of honey sweetness are balanced with a lingering, zesty, lemon acidity. This complex, textured, medium bodied wine can be enjoyed on its own or with a wide variety of food.

## VINEYARD SOURCE

McLaren Vale

## BOTTLING

Alcohol : 12.7%

TA : 5.6g/L

pH : 3.35

## VARIETY

96 % Viognier

4% Chardonnay

## ACCOLADES

**BRONZE MEDAL** - 2008 New Zealand International Wine Show, Class 6a

**BRONZE MEDAL** - 2009 Royal Sydney Wine Show, Class 43

**BRONZE MEDAL** - 2008 Royal Melbourne Wine Show, Class 8



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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