



Shingleback

SHOW RESERVE 2005 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

With a cool summer & warm, dry autumn creating perfect growing conditions, 2005 will possibly 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 & rosés are fragrant & intensely varietal.

WINEMAKING

Shiraz (predominantly clones 1654, BVRC12 and BVRC30), grown on both red and black soils over limestone on the Shingleback Vineyard, are selected for this wine. This wine is hand-crafted in small open and static fermenters to maximise the potential of each small parcel of fruit. After an average 14 months in fine grained French and American oak, winemakers John Davey and Dan Hills select individual hogsheads to create a wine with style and dressed up sex appeal.

TASTING NOTE FROM JOHN DAVEY, WINEMAKER

Deep red. Aromas redolent of blackberries and mulberries dominate the finer nuances of violet and dark chocolate. The ripe berry mid-palate is framed with fine-grained French and American oak. A full-bodied wine with a rich, textured palate, seamless integration and a long, lingering finish.

VINEYARD SOURCE

Shingleback Vineyard, McLaren Vale

VARIETY

100% Shiraz

BOTTLING

Alcohol : 14.5%

TA : 7.2g/L

pH : 3.44

ACCOLADES

GOLD MEDAL - 2007 Mundus Vini Great Wine Awards, Germany

GOLD MEDAL - 2007 New Zealand International Wine Show, Class 18a

BLUE GOLD MEDAL / TOP 100 - 2008 Sydney International Wine Show

SILVER MEDAL - 2007 International Wine & Spirit Competition, UK

SILVER MEDAL - 2007 Royal Melbourne Wine Show, Class 46



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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