



# Shingleback

Cellar Door

2007 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

This 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.

## 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, utilizing innovative canopy management and progressive viticultural techniques. Each year, award-winning Shingleback winemaker, John Davey, reserves select parcels of wine for sale at our McLaren Vale Cellar Door. As we have no Cellar Door outside South Australia, we are now making these exclusive wines available to our export customers.

## VINTAGE NOTE

The 2007 vintage will be remembered for the driest winter and spring on record. Early recognition of the severity of the drought triggered supplementary irrigation as early as bud swell. Unlike many other areas McLaren Vale was unaffected by frost. The environmentally sensitive use of recycled water to supplement underground water resources allowed the establishment and maintenance of balanced canopies. Yields were well down, due to small berries and loose open bunches. Rain in January caused some minor berry splitting but breathed new life into the vines. Split berries shrivelled away cleanly and the only detrimental effect was on yield. Steady ripening has resulted in intensely flavoured fruit with the red wines showing vibrant fruit and textured tannins.

## TASTING NOTE FROM JOHN DAVEY, WINEMAKER

Deep red. Intense ripe strawberry and blackberry aromas are highlighted with nuances of dark chocolate, spice and vanilla. The co-fermentation of the Shiraz with a small percentage of Viognier skins not only adds complexity to the berry fruit, but enhances the rich tannin structure. A full-bodied wine with rich fruit, soft tannins and a long, lingering finish.

## VINEYARD SOURCE

Shingleback Vineyard, McLaren Vale

## VARIETY BLEND

98% Shiraz

2% Viognier

## BOTTLING

Alcohol : 14.4%

TA : 6.6g/L

pH : 3.48

## ACCOLADES

**SILVER MEDAL** - 2009 International Wine Challenge, Vienna

**BRONZE MEDAL** - 2009 Decanter World Wine Awards

**BRONZE MEDAL** - 2009 International Wine & Spirit Competition, UK

**BRONZE MEDAL** - 2009 Royal Sydney Wine Show, Class 22

**BRONZE MEDAL** - 2008 McLaren Vale Wine Show, Class 45



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