



Shingleback

2005 GRENACHE

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 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 and a 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 and rosés are fragrant and intensely varietal.

WINEMAKING

Late in the vintage the aged Grenache vines fully ripen the precious fruit that is picked for our full bodied reds and vibrant rosé wines. During a 6 day fermentation in small open fermenters, the cap of skins is gently worked to achieve the optimum balance of colour, flavour and soft tannin structure. The majority of the wine is matured for 10 months in 3 year old American oak puncheons. This larger oak offers maturity with subtlety and softness, whilst the 15% of newer, smaller oak adds spicy aromatic highlights and a tighter structure.

TASTING NOTE FROM JOHN DAVEY, WINEMAKER

Brilliant dark cherry red. An aroma redolent of ripe strawberries and raspberries is enhanced by subtle vanillin oak. The concentrated flavours of raspberries and dark cherries are integrated with soft, silky tannins and a classically sweet Grenache middle palate. A ripe, medium-full bodied wine with a long, fruit finish which will enhance a variety of foods.

VINEYARD SOURCE

McLaren Vale

BOTTLING

Alcohol : 14.5%

TA : 6.3g/L

pH : 3.4

VARIETY

Grenache

ACCOLADES

SILVER MEDAL - 2008 Royal Sydney Wine Show, Class 24

SILVER MEDAL - 2008 Decanter World Wine Awards, UK

SILVER MEDAL - 2008 International Wine Challenge, Vienna

SILVER MEDAL - 2007 Royal Adelaide Wine Show, Class 20



SHINGLEBACK.COM.AU | CONTACT: wine@shingleback.com.au

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