



Shingleback

2008 CHARDONNAY

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.

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

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

The Chardonnay fruit is harvested in the cool of the night and the free run juice quickly separated from the skins. The juice is naturally cold settled (using no enzyme) and racked to ferment. 50% of the wine completes a steady fermentation at 12-18°C (54-65°F) in stainless steel. The balance is fermented in new, fine grained French oak hogsheads and is lees stirred weekly during barrel maturation. This regime along with the addition of a portion of the juice that is fermented in barrel with indigenous yeast, adds complexity and a creamy texture to the palate.

TASTING NOTE FROM JOHN DAVEY, WINEMAKER

Light straw in colour, with a hint of green. Only the best McLaren Vale free run Chardonnay is used to create this delicate and well balanced wine. Aromas and flavours of lemon zest, white peach, melon and pear lift from the glass and fill the palate. With partial barrel fermentation, some use of indigenous yeast and 4 months on lees in new French oak, a creamy, cashew like complexity enhances the stone fruit and citrus flavours.

VINEYARD SOURCE

Shingleback Vineyard, McLaren Vale

BOTTLING

Alcohol : 13.0%

TA : 6.5g/L

pH : 3.39

VARIETY

100% Chardonnay

ACCOLADES

90 pts - James Halliday Australian Wine Companion 2010

SILVER MEDAL - 2009 Mundus Vini International Wine Awards

SILVER MEDAL - 2009 International Wine Challenge, Vienna

BRONZE MEDAL - 2008 New Zealand International Wine Show, Class 1



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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