



Shingleback

2002 D-BLOCK RESERVE 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

First planted with vinifera vines in the 1830s, McLaren Vale is best known today for its internationally-acclaimed, rich, flavourful Shiraz. The climate here is similar to the Mediterranean and its suitability to vinifera grape growing is defined by several factors which include the region's proximity to Gulf St. Vincent which moderates climatic conditions. Warm summer daytime temperatures (average 27°C / 80.6°F) and cool afternoon sea breezes ripen grapes slowly and evenly. Weak soils limit canopy development, resulting in concentrated, flavourful grapes.

DAVEY FAMILY VINEYARD

The Davey Family Vineyard is located in the Willunga Basin at the southern end of the acclaimed McLaren Vale Wine Region. Brothers John and Kym Davey planted the vineyard on land that the family has owned since 1959. The site is dedicated to producing high-quality, intensely coloured and flavoured grapes through innovative canopy management and progressive farming techniques, including a moveable wire trellis system; hand-pruning; precise deficit irrigation and integrated pest management. Rows are planted north to south to capture maximum sunlight.

VINTAGE NOTE

Harvested early April 2002 after a long, cool, dry season. These mild conditions produced intensely coloured reds, complex ripe berry fruit flavours and velvety tannin structures.

WINEMAKING

In a small niche of the Davey Family Vineyard the soil, climate and Shiraz variety combine to create something special: the fruit that is ultimately hand crafted to become D Block Reserve Shiraz. Gentle hand working of the skins in small, 5 tonne open fermenters and traditional winemaking practices protect and nurture the unique qualities of the terroir. Very fine grained American and French oak hogsheads are used to allow a long, slow maturation of the wine and subtle oak integration. A combination of new and one year old barrels, crafted by select coopers to our requirements, are used to create nuances and diversity of flavour. When maturation and oak integration are perfect, individual barrels are selected and blended to create the fruit power, complexity and harmonious balance that is D Block Reserve Shiraz.

TASTING NOTE FROM JOHN DAVEY, WINEMAKER

Deep red. Powerful dark red-berry fruits and Christmas cake aromas are further enhanced by warm, integrated oak. A firm palate with rich ripe blackberry and plum. Structured, yet elegant with seamless lingering sweet fruit and fine grain American and French oak. A rich, powerful wine that will improve with age for many years to come.

VINEYARD SOURCE

Davey Family Vineyard, McLaren Vale

VARIETY BLEND

100% Shiraz

BOTTLING

TA: 6.6 g/L

pH: 3.52

Alc: 14.5% / vol.

ACCOLADES

GOLD MEDAL - Class 34

2004 Royal Melbourne Wine Show

GOLD MEDAL - Class 66

2004 Royal Hobart Wine Show

VINTAGE CELLARS TROPHY

Best Shiraz in Wine Show

2004 Royal Hobart Wine Show

MAX LAKE TROPHY

Best Red in Wine Show

2004 Royal Hobart Wine Show

CHAIRMAN'S TROPHY

Best Wine in Wine Show

2004 Royal Hobart Wine Show

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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