

# Shingleback

2003 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

The region has a Mediterranean climate with wet winters, dry summers and plenty of sunshine. The proximity to 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.

## 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

Low winter rainfall and a dry spring reduced yields and provided concentrated small berry fruit. The vineyard team's dedicated attention to detail and perfectly timed supplementary irrigation assisted the struggling vines to produce fruit with outstanding colour and depth of flavour.

## 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 Shingleback D Block Reserve Shiraz.

## TASTING NOTE FROM JOHN DAVEY, WINEMAKER

Dense, deep red in colour. Primary aromas of ripe mulberry, blackberry and dark cherry are highlighted by a bouquet of fresh cocoa and dark roasted coffee bean. The rich, full mid-palate is a luscious compote of ripe summer berries, enlivened with a fresh acidity. Structured, yet elegant with seamless lingering sweet fruit and fine grained 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: 7.21 g/L

pH: 3.39

Alc: 14.9% / vol.

[SHINGLEBACK.COM.AU](http://SHINGLEBACK.COM.AU)

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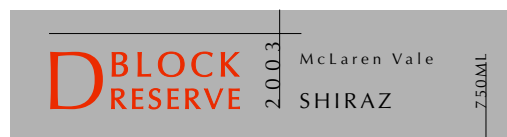
## ACCOLADES

**GOLD MEDAL** - Class 20

*2004 Royal Melbourne Wine Show*

**GOLD MEDAL** - Class 41

*2004 Royal Hobart Wine Show*



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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