



# Shingleback

2006 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 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 richly flavoured wines of the highest quality.

## 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 spring rains created strong canopies that helped to see the grapes through some hot January weather. The burst of heat reduced vigour and led to slow, even ripening. The result was the early development of rich, vibrant varietal flavour. Whites were harvested from late February through to early March with the reds following on, and all fruit being in by the beginning of April. After perfect conditions rains arrived just as the last berry was harvested. The benevolence of the "weather gods" meant that vintage was extremely orderly, but more importantly, resulted in highly aromatic and varietal wines with balanced acidity and fine tannins.

## WINEMAKING

In a small niche of the Shingleback Vineyard, the soil, climate and Shiraz 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

Deep red. Primary fruit aromas of blackberry and plum are embellished with nuances of couverture chocolate, blueberry and a slate-like minerality. A fresh compote of summer berries fills the mid-palate and overflows into the long finish that is complemented by finely textured French oak and hints of savoury development. A perfectly balanced and seamlessly integrated wine that expresses the essence of the vine, the time, the place and the harsh, black cracking clay over limestone soils that make up this unique corner of the Shingleback vineyard.

## VINEYARD SOURCE

Shingleback Vineyard, McLaren Vale

## BOTTLING

Alcohol : 14.5%

TA : 6.7g/L

pH : 3.49

## VARIETY

100 % Shiraz

## ACCOLADES

**GOLD MEDAL**- 2010 New Zealand International Wine Show, Class 18a

**GOLD MEDAL**- 2009 Decanter World Wine Awards, UK

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

**GOLD MEDAL**- 2008 Mundus Vini International Wine Awards (Germany)

**GOLD MEDAL**- 2008 Royal Hobart International Wine Show, Class 66

**GOLD MEDAL**- 2007 Royal Melbourne Wine Show, Class 22

**94 pts**- 2010 James Halliday Australian Wine Companion



Shingleback



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