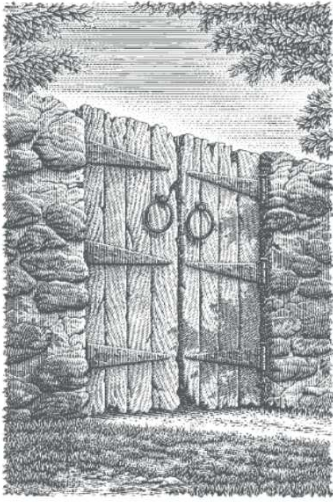


THE GATE

BY SHINGLEBACK



McLAREN VALE
2010 SHIRAZ

THE GATE

2010 SHIRAZ McLAREN VALE

VINEYARD SOURCE

Davey Estate Vineyard, McLaren Vale

VARIETY BLEND

100% Shiraz

BOTTLING

Alc: 14.5%

TA: 6.5 g/L

pH: 3.64

CONTACT

wine@shingleback.com.au

www.shingleback.com.au

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. The region's proximity to Gulf St. Vincent moderates climatic conditions; warm summer daytime temperatures and cool afternoon sea breezes ripen grapes slowly and evenly. Weak soils limit canopy development and produce complex, flavourful grapes.

VINTAGE NOTES

Vintage started with Chardonnay on the 8th of February and finished with the last of the Cabernet Sauvignon and Grenache on the 26th of March. There was a week or so between finishing the Shiraz and starting on the Cabernet Sauvignon. The only rain to speak of conveniently fell over two days just after the Shiraz was picked and assisted the steady ripening and development of flavours and tannins in the Cabernet.

The vintage was generally an easy one in the winery with time available to lavish attention on every batch. Ferments were clean and finished dry with wines quickly completing malolactic fermentation. Grenache yields were very low due to hot weather at flowering. Chardonnay crops were also down, whilst yields of the other varieties were around average. The unusual heat in November also had the positive effect of toughening the vines for the vintage to come.

Across the board the wines of the 2010 vintage are full-bodied with opulent and luscious varietal flavours. A vintage to celebrate.

WINEMAKING NOTES

Select parcels of fruit from Shiraz vines grown across the Davey Estate Vineyard are handcrafted in small, open fermenters to maximise the potential of each unique batch. Maturation for 15 months in 45% new and 55% one year old, fine grained American and French oak hogsheads softens, enhances and integrates the fruit and structural components of the wine. Individual barrel selection is carried out to create the final blend, which is minimally filtered prior to bottling.

TASTING NOTE FROM JOHN DAVEY, WINEMAKER

Dense purple red in colour. Aromas of wild blackberry, tar and roses with hints of mocha, Sunday roast, pepper and star anise. The velvety texture and big, chewy tannins contain the flood of dark berry fruit that coats the mid-palate and lingers moreishly. This is a full-bodied, traditionally styled McLaren Vale Shiraz from the exceptional 2010 vintage, with all the hallmarks that indicate longevity.

ACCOLADES

BLUE GOLD MEDAL – 2013 Sydney International Wine Competition

GOLD MEDAL – 2012 International Wine Challenge, Vienna

GOLD MEDAL – 2012 Concours Mondial de Bruxelles, Belgium

GOLD MEDAL – 16. Berlin Wine Trophy 2012, Germany

GOLD MEDAL - 2013 China Wine & Spirit Best Value Awards, Hong Kong

92 pts – 2013 James Halliday Australian Wine Companion