



# SHINGLEBACK

## 2015 SHINGLEBACK 'UNEDITED' SHIRAZ

### SCARCE EARTH

"McLaren Vale Scarce Earth": given that 'site' – geology and climate – plays such a well-known and vital role in wine style, a group of local winemakers and viticulturists launched the McLaren Vale Scarce Earth project to explore and celebrate this diversity with one of the region's key varieties – Shiraz.

A highly qualified and experienced panel consisting of three local winemakers and three independent experts assess each entry wine at the Annual Selection Tasting to ensure the wines meet the criteria for the program. All wines are sourced from a 'single site' – a small plot of land with a unique flavour profile and personality.

The 2015 release will be the seventh year of the Scarce Earth program.

### GEOLOGY NOTE, BLOCK F, DAVEY ESTATE

Block F Shiraz, to the east of the historic 1860's barn on the Davey Estate, has for years provided a valuable and unique component of the Shingleback reserve wines. The block sits astride the boundary of two geologies; the southern 10% on the alluvial fan clay, sand and gravel (Christies Beach Formation) that is washed from the Willunga escarpment, and the northern 90% on grey and red calcrete mottled alluvial clay (Ngaltinga Formation). The soil transitions from red clay at the very southern end to grey, self-mulching clay for the majority of the block. These unusually well drained, heavy clays produce full bodied, textured, and richly flavoured Shiraz. From this superior block a small section is selected for subtle ("unedited") crafting and maturation that pays homage to the fruit and the soil from which it comes.

### VINTAGE NOTE

Vintages over the last few years have tended to be early but 2015 sets a new record for McLaren Vale and South Australia. Good early rainfall from April to July in 2014 replenished the soil profile setting up a strong bud burst. From late July dry warm conditions prevailed and continued through the growing season. Average temperatures for August through November were significantly above average. Not surprisingly bud burst was early and vines grew quickly and strongly, setting up pristinely clean canopies. December and January were 0.8 and 1.7 degrees Celsius cooler than the long term mean, allowing a steady development of bunches and ideal conditions for veraison and the development of the precursors that are the colour, tannin and flavour that make great wine. The only significant rainfall in the growing season was 25 mm on the 13th of January and

although this caused some initial apprehension it just freshened the vines and focused their energy on the bunches they were nursing. Less than 1 mm of rain fell thereafter through to March which, combined with warmer temperatures in February, resulted in an organised but rapid harvest. Flavours and colours across the board were excellent

### TASTING NOTE

Deep purple red. Bright strawberry and mulberry aromas, with hints of heritage roses, entice. Darker blackberry and blueberry flavours flow through the palate, and are defined by fresh acidity and slatey tannins. This medium to full-bodied single vineyard Shiraz, from Block F of the Davey Estate, expresses the synergy of our unique terroir and the outstanding 2015 vintage.

### WINEMAKING

#### Vineyard Source:

Block F, The Davey Estate, McLaren Vale

**Variety:** 100% Shiraz

**Harvested:** 25.2.2015

**Oak:** 15 months in 6 year old French oak hogsheads

**Alcohol:** 14.6%

**TA:** 6.6 g/L

**pH:** 3.63

### ACCOLADES

#### Silver Medal

2016 Royal Melbourne Wine Awards, class 42

2016 McLaren Vale Wine Show, class 11

