2016 SHIRAZ McLAREN VALE

DAVEY ESTATE VINEYARD

The Davey Estate Vineyard is located in Whites Valley, at the southern end of the acclaimed McLaren Vale Wine region in South Australia. Kym and John Davey planted & nurture their family-owned and sustainably managed estate vineyard on land their grandfather purchased

in the1950's. Their goal is to produce high-quality, single vineyard wines. Modern viticultural practices that minimise work to the soil & encourage a balanced environment are used. Superior fruit is grown by managing canopies, hand-pruning, precise deficit irrigation & integrated pest management.

VINTAGE NOTE

Winter in 2015 was relatively dry and although totals ended up near normal, there were few heavy soaking rains. Spring was exceptionally dry, resulting in low disease pressure but requiring early irrigation to ensure balanced canopies. October and December were hot and November warm and ideal for flowering and fruit set. Crop levels were the best for several years but generally just a return to more balanced and sustainable levels. An early bud burst and the dry warm conditions always meant vintage was going to be early. Even with bigger crops vintage started around the same time as 2015's record early start. We picked Semillon from the Davey Estate Vineyard on January 29 and had completed our McLaren Vale Chardonnay by February 8 and Pinot Noir and Shiraz for Rosé on February 10. Timely rain events in early February refreshed the vines, greatly reducing the stresses of the dry season, with no adverse disease effects except for in some tighter bunch Grenache blocks. February days were mild and the nights cool, slowing down sugar accumulation and extending the ripening period greatly, enhancing flavour, structure and colour development. Reds started with Shiraz on February 11 and the last of the Davey Estate Shiraz was picked on March 11. The last of the Cabernet and the Mataro were picked on March 24. The early picked wines show bright and fragrant fruit at balanced alcohol levels. Intensity, weight and depth of colour just kept increasing as the harvest progressed, without any over ripe characters, resulting in simply spectacular wines across all varieties.

WINEMAKING NOTE

Select parcels of fruit from Shiraz vines grown across the Davey Estate Vineyard are handcrafted to maximise the potential of each unique batch. Maturation for 15 months in 1-5 year old, fine grained American (85%) and French (15%) 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.

TASTING NOTE FROM JOHN DAVEY, WINEMAKER

Vibrant magenta in colour. The nose is a fragrant compote of bright mulberries, blackberries and milk chocolate with a hint of roasted nuts. Soft, chewy tannins and fresh acidity define the rich blackberry and strawberry mid-palate and focus the long, lingering finish. This estate reserve wine is a classic, vibrant and fruit-forward McLaren Vale Shiraz from the excellent 2016 vintage.

ACCOLADES

GOLD MEDAL

2018 Selections Mondiales des Vins, Canada
2018 International Wine Challenge, Vienna
2018 National Wine Show of Australia, class 25
SILVER MEDAL
2018 Great Australian Shiraz Challenge
2018 McLaren Vale Wine Show, class 12
2018 NZ International Wine Competition, class 18a

2018 Sydney Royal Wine Show, class 34

- 2018 Melbourne International Wine Competition
- 2017 NZ International Wine Show, class 18a
- 95pts 2019 James Halliday Wine Companion

VINEYARD SOURCE

Davey Estate Vineyard, McLaren Vale

VINEYARD SOURCE 100% Shiraz

BOTTLING

Alc: 14.3% TA: 6.6 g/L pH: 3.66

