



SHINGLEBACK

2016 SHINGLEBACK 'UNEDITED' SHIRAZ

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 & John Davey planted & nurture their family owned & sustainably managed estate vineyard on land their Grandfather purchased in the 1950'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.

GEOLOGY NOTE, BLOCK K, DAVEY ESTATE

Block K Shiraz, adjacent to 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 third on the alluvial fan clay, sand and gravel (Christies Beach Formation) that is washed from the Willunga escarpment, and the northern two thirds on grey and red calccrete mottled alluvial clay (Ngaltinga Formation). The soil transitions from red clay at the south to grey, self mulching clay in the north 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

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.

TASTING NOTE

Deep magenta. Aromas of ripe blackberries and mulberries are threaded with nuances of earth, violets and cloves. The palate is a compote of sweet, dark berries, contained by the fine structural elements and a slaty minerality. This terroir-focused wine displays balance and poise on release but will reward careful cellaring.

WINEMAKING

Vineyard Source:

Block K, The Davey Estate, McLaren Vale

Variety: 100% Shiraz

Oak: 15 months in 5 year old French oak hogsheads

Alcohol: 14.0%

TA: 6.8 g/L

pH: 3.66

ACCOLADES

Trophy

McLaren Vale Shiraz Trophy,
2018 International Wine Challenge, UK

Gold Medal

2018 International Wine Challenge, UK
2018 Decanter World Wine Awards, UK
2018 NZ International Wine Show, class 18a
2017 McLaren Vale Wine Show, class 11
2017 NZ International Wine Show, class 18a

95 pts - 2019 James Halliday Wine Companion

