

SHINGLEBACK

McLAREN VALE

2017 SHINGLEBACK KITCHEN GARDEN MATARO

McLAREN VALE

This 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 high quality, richly flavoured wines.

THE 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 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.

TASTING NOTE

Deep red. Brooding primary aromas of bramble and mulberry are enhanced with notes of earthy chocolate and spice. The generous palate overflows with rich blackberry flavours, balanced by a natural acidity. Moreish chewy and savoury tannins complete this medium to full bodied Mataro.

VINTAGE NOTE

Healthy soaking winter rains continued through spring and into early summer setting up good canopies without the need of supplementary irrigation. Wet soils and a cool start to spring resulted in flowering being 3 weeks later than in the previous years. Good fruitfulness of the vines and higher bunch weights meant crop levels were generally above average. Careful canopy management and a timely stop to the rains in mid-January minimised disease pressure. The dry & generally mild February and March were followed by a warmer than average April, allowing a long, slow ripening period and an orderly progression to harvest.

Semillon, Chardonnay and Pinot Noir for Rosé, mostly harvested around the first week of March, all showed vibrant cool climate flavours and structural minerality. A burst of heat gave the reds a push allowing us to start filling the fermenters towards mid-March. The early red fruit was perfumed and

spicy with excellent length. As vintage progressed fruit weight increased and flavours moved into darker berry profiles. Our palette of Shiraz wines are spicy and aromatic with good concentration and length. Cabernets are very varietal with blackcurrant and leafy notes. The Shingleback harvest finished with Mataro picked after Easter on the 18th of April, timed nicely before rains that fell shortly after.

VINEYARD SOURCE

100% McLaren Vale

VARIETY

100% Mataro

BOTTLING

Alcohol: 14.4%
TA: 6.0 g/L
pH: 3.59

ACCOLADES

GOLD MEDALS -

2018 Australian Alternate Varieties Wine Show, class 24
2018 Royal Queensland Wine Show, class 36
2018 International Wine Challenge, Vienna
2018 Cairns Wine Show, class 7
2019 Melbourne International Wine Competition
2019 Sydney Royal Wine Show, class 44

SILVER MEDALS -

2018 Sydney Royal Wine Show, class 41
2018 Royal Adelaide Wine Show, class 45
2018 McLaren Vale Wine Show, class 18
2019 International Wine Challenge, UK
2019 Decanter World Wine Awards, UK
2019 McLaren Vale Wine Show, class 20

92 pts – 2020 James Halliday Wine Companion

