



SHINGLEBACK

McLAREN VALE

NX GEN Shiraz

NX GEN wines are for the next generation of wine drinkers. A range of vibrant, smooth and fruit driven wines, showcasing classic varietals and crafted for immediate enjoyment. McLaren Vale with its Mediterranean climate is well recognized for producing some of Australia's finest Shiraz. Almost 60% of McLaren Vale's vineyards are shiraz.

GRAPE VARIETY

Shiraz

VINTAGE

2023

COLOUR

Bright, vibrant red

NOSE

Black forest fruits, plum and liquorice are well balanced with undertones of chocolate and spice.

PALATE

Dark fruits dominate the upfront palate which gives balance to velvet-like tannin structure. Rich generous mid palate gives softness and length.

VINTAGE CONDITIONS

2023 summer was very cool with regular rain events. This cool weather continued into harvest allowing fruit to be picked at optimum ripeness and plenty of time for extra care in the winery. This allowed for a perfect, bright red colour and great fruit forward flavours.

WINEMAKING

This Shiraz was tank fermented with no oak contact. This was purposefully done to highlight the fruit's unique characteristics and enjoy the fresh and joyful tastes a young wine displays.

WINE ANALYSIS

Alc/Vol%: 14%

TA: 5.95

pH: 3.69

FOOD MATCHING

A bold, yet approachable shiraz which pairs well with a Sous Vide Ribeye Steak and braised vegetables.

Alternatively, try a Moroccan Stuffed Eggplant (for a vegetarian option) or top with minced beef or shredded lamb.

WINEMAKER

Mark Jamieson

