



SHINGLEBACK

2010 SHINGLEBACK 'D BLOCK' RESERVE SHIRAZ

DAVEY ESTATE VINEYARD

The Davey Estate Vineyard is located in Whites Valley at the southern end of the acclaimed McLaren Vale wine region. Brothers Kym and John Davey planted their vineyard on land that the family has owned since 1959. This site is dedicated to producing high quality, intensely coloured and flavoured grapes, using innovative canopy management and progressive viticultural techniques.

VINTAGE NOTE

Vintage started with Chardonnay on the 8th of February and finished with the last of the Cabernet Sauvignon and Grenache on the 26th of March. There was a week or so between finishing the Shiraz and starting on the Cabernet Sauvignon. The only rain to speak of conveniently fell over two days just after the Shiraz was picked and assisted the steady ripening and development of flavours and tannins in the Cabernet.

The vintage was generally an easy one in the winery with time available to lavish attention on every batch. Ferments were clean and finished dry with wines quickly completing malolactic fermentation. Grenache yields were very low due to hot weather at flowering. Chardonnay crops were also down, whilst yields of the other varieties were around average. The unusual heat in November also had the positive effect of toughening the vines for the vintage to come.

Across the board the wines of the 2010 vintage are full-bodied with opulent and luscious varietal flavours. A vintage to celebrate.

WINEMAKING

In a small niche of the Davey Estate Vineyard the soil, climate & Shiraz combine to create something special - the fruit that is ultimately hand crafted to become D Block Reserve Shiraz. Gentle hand working of the skins in small, 5 tonne open fermenters and traditional winemaking practices protect & nurture the unique qualities of the terroir. Very fine grained French & American oak hogsheads are used to allow a long, slow maturation of the wine & subtle oak integration. A combination of new & 1 - 3 year old barrels, crafted by select coopers to our requirements, are used to create nuances & diversity of flavour. When maturation & oak integration are perfect, individual barrels are selected & blended to create the fruit power, complexity & harmonious balance that is Shingleback D Block Reserve Shiraz.

TASTING NOTE

Impenetrable purple red. Aromas of mulberry and blackberry mingle, with nuances of dusty cashew, milk chocolate, spice and freshly turned earth. Tight, fine tannins and a fresh acidity restrain the alluring compote of black and red berries that fill the palate and linger with an enticing minerality. A perfectly balanced and seamlessly integrated wine that expresses the essence of the vine, the time, the place and the harsh, black cracking clay over limestone soils that make up this unique corner of the Davey Estate Vineyard.

BOTTLING

Alcohol: 14.5%
TA: 6.5 g/L
pH: 3.6

VARIETY

100% Shiraz

VINEYARD SOURCE

Davey Estate Vineyard, McLaren Vale

ACCOLADES

BLUE GOLD MEDAL –

2013 Sydney International Wine Competition

GOLD MEDAL –

2013 Selections Mondiales des Vins, Canada
2013 China Wine & Spirit Best Value Awards, Hong Kong

2013 International Wine Challenge, Vienna
2012 16th Berlin Wine Trophy, Germany

95 pts – 2013 James Halliday Australian Wine Companion

93 pts – Australian Wine Business Magazine, December 2013/January 2014

91 pts – eRobertparker.com, Wine Advocate #205, March 2013

