



SHINGLEBACK

2012 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

With an early budburst and flowering, as well as low bunch numbers and small bunches, 2012 was always going to be an early vintage.

The summer was warm, with strong gully winds that tested some of the more exposed vineyards. In many cases crops were less than half the average but the intensity of colour, flavour and deliciously chewy tannins was amplified, heralding a great vintage.

We picked our first white, Semillon, on February 8th and were well into Shiraz by late February. Sugar levels climbed quickly and in a very timely fashion nature delivered 60mm of rain on the last day of the month. Luckily, canopies dried quickly and there was no splitting. This resulted in the slowing down of the vintage and allowed us to achieve an ideal balance in the vineyard and to lavish the attention the exceptional fruit deserved in the winery. We finished harvest on March 20th with the exception of the last of the Cabernet and some Shiraz left out for fortified production.

2012 was an exceptional vintage for The Davey Estate and across McLaren Vale.

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 1 - 6 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

Deep red. Pretty strawberry, blackberry and rose petal primary aromas harmonise with hints of white pepper and fine cedar. The dark berry palate is tightly interwoven with threads of fine tannin, toasted French oak and an earthy 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: 14.2%

TA: 7.0 g/L

pH: 3.59

VARIETY

100% Shiraz

VINEYARD SOURCE

Davey Estate Vineyard, McLaren Vale

ACCOLADES

GOLD MEDAL –

2014 Mundus Vini Great International Wine Awards, Germany

2014 Berlin Wine Trophy, Germany

2014 China Wine & Spirit Awards

SILVER MEDAL –

2014 International Wine & Spirit Competition, UK

2014 McLaren Vale Wine Show, class 10

2014 Royal Queensland Wine Show, class 37

2014 Sydney Royal Wine Show, class 59

2014 Sélections Mondiales des Vins, Canada

2014 New Zealand International Wine Show, class 18a

2014 Decanter Asia Wine Awards

2014 International Wine Challenge, Vienna

