



# SHINGLEBACK

## 2012 SHINGLEBACK 'LOCAL HEROES' SHIRAZ GRENACHE

### 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.

### 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.

### TASTING NOTE

Satsuma plum coloured. The Shiraz, grown on loamy clay, contributes raspberry, blackberry and spice to the blend, whilst the hand-picked, old bush vine Grenache (grown on deep sand over clay) adds a potpourri of perfumed roses and savoury notes. Small batch open fermentation and maturation in older oak ensures the proven synergy of these two, equally matched, McLaren Vale Local Heroes.

### FOOD MATCH

- Beef short ribs with pickled Asian salad

### VINEYARD SOURCE

100% McLaren Vale

### BOTTLING

Alcohol: 14.0%

TA: 6.1 g/L

pH: 3.52

### VARIETY

51% Shiraz

49% Grenache

### ACCOLADES

**TROPHY** – Best McLaren Vale Shiraz  
Predominant Blend 2013 McLaren Vale Wine Show

**GOLD MEDAL** –  
2013 McLaren Vale Wine Show, class 21

**SILVER MEDAL** –  
2014 Royal Queensland Wine Show, class 61  
2013 New Zealand International Wine Show,  
class 18b

**BRONZE MEDAL** –  
2013 Royal Melbourne Wine Show, class 60  
2013 International Wine & Spirit  
Competition, UK  
2013 Royal Adelaide Wine Show, class 50

