



SHINGLEBACK

2015 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

Vintages over the last few years have tended to be early but 2015 sets a new record for McLaren Vale and South Australia. Good early rainfall from April to July in 2014 replenished the soil profile setting up a strong bud burst. From late July dry warm conditions prevailed and continued through the growing season. Average temperatures for August through November were significantly above average. Not surprisingly bud burst was early and vines grew quickly and strongly, setting up pristinely clean canopies. December and January were 0.8 and 1.7 degrees Celsius cooler than the long term mean, allowing a steady development of bunches and ideal conditions for veraison and the development of the precursors that are the colour, tannin and flavour that make great wine. The only significant rainfall in the growing season was 25 mm on the 13th of January and although this caused some initial apprehension it just freshened the vines and focused their energy on the bunches they were nursing. Less than 1 mm of rain fell thereafter through to March which, combined with warmer temperatures in February, resulted in an organised but rapid harvest.

The Chardonnay harvest started on the 28th of January, a new record for the Davey Estate by at least a week. The first Shiraz pick was on the 12th of February and harvest was completed on the 12th of March with Mataro. Flavours and colours across the board were excellent.

TASTING NOTE

Magenta red. The Shiraz, grown on loamy clay, contributes blackberry, strawberry and spice to the blend, whilst the hand-picked, old bush vine Grenache (grown on deep sand over clay) adds fragrant Turkish delight and savoury notes. Small batch open fermentation and maturation in older oak ensures the proven synergy of these two McLaren Vale Local Heroes.

FOOD MATCH

- Beef short ribs with pickled Asian salad

VINEYARD SOURCE

100% McLaren Vale

BOTTLING

Alcohol: 15.2%

TA: 6.2 g/L

pH: 3.57

VARIETY

65% Shiraz

35% Grenache

ACCOLADES

Trophy -

Best Shiraz Predominant Blend - 2016
McLaren Vale Wine Show

Gold Medal -

2016 NZ International Wine Show, class
18b

2016 Royal Adelaide Wine Show, class 48
(Top in Class)

2016 McLaren Vale Wine Show, class 20

