



SHINGLEBACK

2013 SHINGLEBACK 'LATE HARVEST' SEMILLON

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

Good winter rains filled the soil profile, with run off overflowing the winter creeks and quickly filling the dam on the estate. An even bud burst and steady shoot growth developed balanced canopies with improved average crop levels through a very dry and disease free spring. A little supplementary drip irrigation was needed from around the New Year to help the vines through the hotter weather and ensure the berries achieved the varietal flavours, ripe tannins and balanced acidity that are the precursors of good wine.

Harvest started with Semillon on the 11th of February and the hot weather that followed ensured an early start to Shiraz a week later. Warm and dry conditions compressed the ideal harvest window and, due to the dedication of many, an orderly efficient intake occurred, meeting the challenge of capturing the essence of a great year in the vineyard. The last of the reds, Cabernet Sauvignon, was picked on the 18th of March and with the early vintage both winery and vineyard teams had much of Easter off again!

The 2013 vintage was naturally disease free and has produced perfumed whites with attractive textures and deeply coloured, ripe and structured reds

TASTING NOTE

A small section of Semillon on the Davey Estate was netted to protect the grapes as they ripened and concentrated late into the season. The shrivelling and lightly botrytis affected bunches were hand harvested and whole bunch pressed to release their concentrated nectar for fermentation. When the desired alcohol level was reached the ferment was chilled and filtered to retain a luscious natural sweetness.

The enticing marmalade and lime conserve flavours make this "sticky" perfect to drink chilled with dessert or a cheese platter.

VINEYARD SOURCE

100% The Davey Estate, McLaren Vale

BOTTLING

Alcohol: 10.5%

TA: 5.8 g/L

pH: 3.26

VARIETY

100% Semillon

ACCOLADES

BRONZE MEDAL –

2013 New Zealand International Wine Show, class 9

2013 McLaren Vale Wine Show, class 5

