



# SHINGLEBACK

## 2013 SHINGLEBACK 'UNEDITED' SHIRAZ

### SCARCE EARTH

"McLaren Vale Scarce Earth" is a regional initiative, launched in 2011 with wines from the 2009 vintage, involving the release of selected single block McLaren Vale Shiraz which highlight the distinctive sites of the region. After facing 3 separate tasting panels, 16 wines make up the 2013 selection - the grapes come from a single block, rather than single vineyard, the vines must be at least 10 years old & the winemaking style is one of minimal intervention to highlight the site expression.

### GEOLOGY NOTE, BLOCK F, DAVEY ESTATE

Block F Shiraz, to the east of the historic 1860's barn on the Davey Estate, has for years provided a valuable and unique component of the Shingleback reserve wines. The block sits astride the boundary of two geologies; the southern 10% on the alluvial fan clay, sand and gravel (Christies Beach Formation) that is washed from the Willunga escarpment, and the northern 90% on grey and red calcrete mottled alluvial clay (Ngaltinga Formation). The soil transitions from red clay at the very southern end to grey, self-mulching clay for the majority of the block. These unusually well drained, heavy clays produce full bodied, textured, and richly flavoured Shiraz. From this superior block a small section is selected for subtle ("unedited") crafting and maturation that pays homage to the fruit and the soil from which it comes.

### 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.

### 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 & John Davey planted & nurture their family owned & 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.

### TASTING NOTE

Deep magenta. Perfumed aromas of ripe strawberry, blackberry and mulberry are accented with notes of mocha chocolate and crystallised violet. The blackberry mid-palate is encased in textured, soft tannins that direct the sweet berry flavours into a long, mineral finish. A full-bodied wine that truly reflects the soil from which it comes and the "hands-off" approach taken with the winemaking.

### VARIETY

100% Shiraz

**Harvested:** 06.03.2013

**Oak:** 14 months in 6 year old

French oak hogsheads

### BOTTLING

Alcohol: 14.3%

TA: 7.0 g/L

pH: 3.55

### ACCOLADES

**Trophy & Double Gold Medal –**  
2015 China Wine & Spirits Awards, HK

**Silver Medal –**  
2016 Royal Queensland Wine Show, class 39  
2015 Berlin Wine Trophy, Germany  
2015 Sydney Royal Wine Show, class 56  
2015 International Wine Challenge, Vienna  
2015 International Wine & Spirit Competition, UK  
2015 Sélections Mondiales des Vins, Canada

**97 POINTS –**  
James Halliday Wine Companion 2016

