



SHINGLEBACK

2014 SHINGLEBACK 'UNEDITED' SHIRAZ

SCARCE EARTH

"**McLaren Vale Scarce Earth**": given that 'site' – geology and climate – plays such a well-known and vital role in wine style, a group of local winemakers and viticulturists launched the McLaren Vale Scarce Earth project to explore and celebrate this diversity with one of the region's key varieties – Shiraz.

A highly qualified and experienced panel consisting of three local winemakers and three independent experts assess each entry wine at the Annual Selection Tasting to ensure the wines meet the criteria for the program. All wines are sourced from a 'single site' – a small plot of land with a unique flavour profile and personality.

The 2014 release will be the sixth year of the Scarce Earth program.

GEOLOGY NOTE, BLOCK J, DAVEY ESTATE

Block J 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

A record number of 40°C+ days along with high winds during the growing season challenged growers. Establishing good canopy early, along with critical timing of supplementary irrigation, was essential. This was managed to near perfection by Michael and the vineyard team.

Harvest started early on Feb 5 with the McLaren Vale whites being completed before the rain on the 13th of February. McLaren Vale again proved why it is the most reliable wine grape district in the world with less than 50mm of rain falling at the Davey Estate, compared to more than 125mm north of Adelaide. Luckily the rain caused no damage and helped extend the ripening period. With the rain someone flicked the switch and turned off summer. The temperate dry autumn weather that followed was ideal allowing us to harvest as the fruit hit perfection. In the winery the

longer than usual 6 week harvest window for reds allowed Dan to maximise the opportunities for extended ferments.

Vintage 2014 has turned out well after an admittedly nervous start, giving us a very diverse and bright palette to paint the pictures that are our wines

TASTING NOTE

Dense purple red. Brooding blackberry and mulberry aromas are threaded with an earthy minerality and hints of spice. Bright berry fruit and chocolate flavours dominate the mid-palate and flow through the long finish, supported by richly textured tannins. This terroir focused wine demonstrates balance and poise on release, but will reward careful cellaring.

WINEMAKING

Vineyard Source:

Block J, The Davey Estate, McLaren Vale

Variety: 100% Shiraz

Harvested: 11.03.2014

Oak: 14 months in 6 year old

French oak hogsheads

Alcohol: 14.3%

TA: 6.6 g/L

pH: 3.55

ACCOLADES

Gold Medal

2016 International Wine Challenge, UK

