



# SHINGLEBACK

McLAREN VALE

## Shingleback Vineyard Selection Shiraz Grenache 2023

Shingleback Vineyard Selection wines capture the genuine and enduring character of the McLaren Vale region in South Australia. Situated between the hills and the sea and its unique terroir characterised by its warm Mediterranean climate.

### GRAPE VARIETY

Shiraz 50%  
Grenache 48%  
Mataro 2 %

### VINTAGE

2023

### COLOUR

Deep red with hints of purples.

### NOSE

Aromatic lift of raspberries and black cherries, hints of spice and herbs adds to the complexity of the aroma.

### PALATE

A softer style dominated by black fruits and spices. The grenache gives life and vitality to the palate combining with a savoury spicy tannin finish. Medium bodied with great persistence.

### VINTAGE CONDITIONS

2023 was one the coolest ripening period for many of years, good spring rains and a cooler summer allowed for slow flavour enhancement. With good subsoil moisture the fruit was in perfect condition. Harvest dates were 2 weeks behind the average.

### WINEMAKING

Our Vineyard Selection Shiraz Grenache is crafted from select parcels of grapes grown in our Shingleback Vineyard. This well-structured wine is a perfect blend of the two grape varieties - Shiraz and Grenache. The Shiraz lends depth and richness, while Grenache adds a touch of elegance and savoury spice. Matured for an average of 15 months in 1 - 6 year old fine-grained French oak hogsheads, softening and integrating the fruit and structural components of this wine.

### WINE ANALYSIS

Alc/Vol: 14%  
TA: 5.67  
pH: 3.66  
RS: dry

### CELLARING POTENTIAL

Up to 8 years

### FOOD MATCHING

Rib eye steak, slow-cooked lamb shank

### WINEMAKER

Mark Jamieson

