



# SHINGLEBACK

McLAREN VALE

## Shingleback Vineyard Selection Shiraz Grenache 2024

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

2024

### COLOUR

Deep red with hints of purples.

### NOSE

Vibrant aromas of blackberry, dark cherry, and plum, interwoven with notes of spice, violet, and subtle earthiness.

### PALATE

Rich and expressive, featuring ripe red and black fruits, balanced acidity, and silky tannins. Hints of black pepper, mocha, and vanilla from oak ageing add depth, leading to a smooth, lingering finish.

### WINE ANALYSIS

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

### FOOD MATCHING

Rib eye steak, slow-cooked lamb shank

### VINTAGE CONDITIONS

The 2024 vintage experienced favourable growing conditions, contributing to high-quality fruit with excellent balance and depth. A cool, wet winter provided good soil moisture, followed by a mild spring that encouraged even budburst and flowering. Summer remained moderate, with occasional warm spells but no extreme heat, allowing gradual ripening and optimum flavour development. Harvest conditions were ideal, with dry weather ensuring clean, concentrated fruit with balanced acidity and tannins.

### 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.

### CELLARING POTENTIAL

Up to 8 years

### WINEMAKER

Mark Jamieson

