



SHINGLEBACK  
McLAREN VALE

## Shingleback Single Vineyard Grenache 2024

Shingleback Single Vineyard wines come from one particular vineyard within the Davey Estate farm, which shows the influence soil has on the wine. These wines capture the genuine and enduring character of the McLaren Vale region in South Australia.

### GRAPE VARIETY

Grenache

### VINTAGE

2024

### COLOUR

Deep crimson red

### NOSE

Reveals aromas of fragrant red cherry, raspberry and rose petal, with hints of spice and earth.

### PALATE

A Medium-bodied and silky, the palate is bright and expressive, showing fine tannins and vibrant acidity. A beautifully balanced wine with purity, and a lingering, spicy finish.

### 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 the occasional warm spells but no extreme heat, allowing gradual ripening and optimal flavour development. Harvest conditions were ideal, with dry weather ensuring clean, concentrated fruit with balanced acidity and fine tannins.

### WINEMAKING

This fruit was handpicked with 10% of whole bunches added to the ferment to enhance the complexity and texture of the wine. After 9 days of fermentation the fruit was pressed with half remaining in stainless steel tank and the other half going to 2-4 year old French hogshead for 9 months of maturation. Careful selection and blending occurred just prior to bottling.

### WINE ANALYSIS

Alc/Vol: 14.8%

TA: 5.49

pH: 3.58

RS: 0.8

### CELLARING POTENTIAL

10+ years

### FOOD MATCHING

Asian slow-braised beef

Roasted pork belly polpette with polenta tomato sauce

### WINEMAKER

Mark Jamieson

