



SHINGLEBACK
McLAREN VALE

Shingleback Single Vineyard Grenache 2022

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

2022

COLOUR

Deep crimson red

NOSE

Aromas of black cherry, raspberries and Turkish delight dominate and complement with a liquorice, spicy undertone.

PALATE

A medium-bodied wine with strong, upfront dark blue fruits, generous mid-palate and with silky, chalky tannins on the finish.

VINTAGE CONDITIONS

Overall, 2022 was one of the coolest ripening periods with very good spring rains and a cooler summer. This allowed for slow flavour enhancement. Good subsoil moisture allowed the fruit to grow in perfect condition with no raisining of berries.

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

