



SHINGLEBACK

McLAREN VALE

Shingleback Single Vineyard Shiraz 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

Shiraz

VINTAGE

2024

COLOUR

Deep red with hints of purples

NOSE

Intense aromas of blackberry, dark plum, and violet, with layers of mocha, black pepper, and subtle oak.

PALATE

Rich and full-bodied, the palate reveals fine tannins, balanced acidity, and a long, elegant finish. A true expression of site and vintage character.

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

The fruit was fermented in an open fermenter for 8 days with a regular pump over in the first couple of days, which was then reduced to prevent extraction of bitter tannins. After pressing the wine, it was transferred to 10% new oak hogshead of which 70% was French oak and 30% was American oak. The balance was put into 3-5 year old French oak barrels for maturation period of 12 months.

Individual barrel selection allowed for this perfectly handcrafted McLaren Vale Shiraz.

WINE ANALYSIS

Alc/Vol: 14.8%

TA: 5.49

pH: 3.58

RS: 0.8

CELLARING POTENTIAL

10+ years

FOOD MATCHING

Roast chicken with pancetta and preserved lemon

WINEMAKER

Mark Jamieson

