



SHINGLEBACK

McLAREN VALE

Shingleback Single Vineyard Shiraz 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

Shiraz

VINTAGE

2022

COLOUR

Deep red with hints of purples

NOSE

Wild blackberry and black currant aromas are backed by a smoky aniseed and toasty oak undertone.

PALATE

Full bodied with rich black fruits and hints of leather and peppery spices. The firm brooding tannins give weight and style to the classic shiraz wine.

VINTAGE CONDITIONS

Overall, 2022 was one 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

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

Miso-Glazed Eggplant

Risotto with grilled portobello mushrooms

WINEMAKER

Mark Jamieson

