

SHINGLEBACK

MCLAREN VALE

2017 SHINGLEBACK 'UNEDITED' SHIRAZ

DAVEY ESTATE VINEYARD

The Davey Estate Vineyard is located in Whites Valley, at the southern end of the acclaimed McLaren Vale wine region in South Australia. Kym & John Davey planted & nurture their family owned & sustainably managed estate vineyard on land their Grandfather purchased in the 1950's. Their goal is to produce high quality, single vineyard wines. Modern viticultural practices that minimise work to the soil & encourage a balanced environment are used. Superior fruit is grown by managing canopies, hand-pruning, precise deficit irrigation & integrated pest management.

GEOLOGY NOTE, BLOCK E, DAVEY ESTATE

Block E Shiraz, to the east of the historic 1860's barn on the Davey Estate, has for years provided a valuable and unique component of the Shingleback reserve wines. The block sits astride the boundary of two geologies; the southern 10% on the alluvial fan clay, sand and gravel (Christies Beach Formation) that is washed from the Willunga escarpment, and the northern 90% on grey and red calcrete mottled alluvial clay (Ngaltinga Formation). The soil transitions from red clay at the very southern end to grey-black, self-mulching clay for the majority of the block. These unusually well drained, heavy clays produce full bodied, textured, and richly flavoured Shiraz. From this superior block a small section is selected for subtle ("unedited") crafting and maturation that pays homage to the fruit and the soil from which it comes.

VINTAGE NOTE

Healthy soaking winter rains continued through spring and into early summer setting up good canopies without the need of supplementary irrigation. Wet soils and a cool start to spring resulted in flowering being 3 weeks later than in the previous years. Good fruitfulness of the vines and higher bunch weights meant crop levels were generally above average. Careful canopy management and a timely stop to the rains in mid-January minimised disease pressure. The dry & generally mild February and March were followed by a warmer than average April, allowing a long, slow ripening period and an orderly progression to harvest. A burst of heat gave the reds a push allowing us to start filling the fermenters towards mid-March. The early red fruit was perfumed and spicy with excellent length. As vintage progressed fruit weight increased and flavours moved into darker berry profiles. Our palette of Shiraz wines are spicy and aromatic with good concentration and length.

TASTING NOTE

Intense purple-red. A vibrant and heady potpourri of blackberries, raspberries, heritage roses, violets and spice lift from the glass. Blackberry, blueberry and strawberry flavours fill the palate, seamlessly restrained by the fine, slatey tannins into the long finish. A medium to full-bodied wine that truly reflects the soil from which it comes and the "hands-off" approach taken with the winemaking.

WINEMAKING

Vineyard Source:

Block E, The Davey Estate, McLaren Vale

Variety: 100% Shiraz

Oak: 15 months in 6 year old French oak hogsheads

Alcohol: 14.3%

TA: 6.6 g/L

pH: 3.68

ACCOLADES

Championship Winner – Best 2017 Shiraz, 2020
Winewise Championship Awards

Gold Medal

2020 McLaren Vale Wine Show, class 14
2020 Perth Royal Wine Awards, Class 28
2019 McLaren Vale Wine Show, class 13
2019 China Wine & Spirit Awards
2019 International Wine Challenge, Vienna
2019 Royal Melbourne Wine Awards, class 36
2019 Great Australian Shiraz Challenge
2018 Royal Adelaide Wine Show, class 31
2018 NZ International Wine Show, class 18a
2018 McLaren Vale Wine Show, class 11

96 pts - 2020 James Halliday Australian Wine
Companion

