

SHINGLEBACK

MCLAREN VALE

2018 SHINGLEBACK 'UNEDITED' SHIRAZ

THE 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 and John Davey planted & nurture their family-owned and 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

After a dry start to winter we had good rainfall, ending up 10% above the long term averages, flushing and filling soil profiles to saturation. Although a mid-September bud burst was later than recent vintages it was in line with long term averages. Spring rainfall was well below average, resulting in low disease pressure. Average day and night spring temperatures were close to record highs, resulting in steady vine shoot growth, catching up some ground after the later bud burst.

We had 10mm of rain on December 1st and another 15 mm on December 15th, freshening the vines during early berry development. With only 6 mm of rain in January and 5 mm in February summer rainfall ended up only two thirds of the average. Drier and warmer than average conditions continued through March and April resulting in a disease free and orderly progression to vintage, allowing time for the potential of each batch of grapes to be maximised in the winery.

Harvest started with Semillon on February 6th and our McLaren Vale white and rosé blocks were all off by February 19th when the first Davey Estate Shiraz was picked. Shiraz harvest, other than a small parcel for fortified, was completed on March 24th and Cabernet Sauvignon soon after on March 29th, just before Easter. Mataro, the last of the Grenache and Shiraz for fortification were harvested after Easter with all fruit in by April 5th.

The 2018 white and rosé wines are richly flavoured with good length. The reds are full bodied and deeply coloured, showing intense fruit flavour with big round chewy tannins. Simply an outstanding vintage with the promise to be rated as one of the great years for McLaren Vale.

WINEMAKING

Vineyard: Block E, The Davey Estate, McLaren Vale

Variety: 100% Shiraz

Oak: 15 months in used 6 year old French oak hogsheads

Alcohol: 14.2%

TA: 7.0 g/L

pH: 3.59

TASTING NOTE

Deep purple-red. Primary aromas of dark blackberry and plum are highlighted by nuances of heritage roses, espresso and 5 spice. The full-bodied palate overflows with earthy, dark, berry fruit. Chewy fruit tannins and mineral elements add savoury notes to this complex, single-site, estate Shiraz.

ACCOLADES

GOLD MEDAL -

2019 NZ International Wine Show, class 18a

2019 McLaren Vale Wine Show, class 12, (95pts)

SILVER MEDAL -

2019 National Wine Show of Australia, class 24 (91pts)

2020 International Wine Challenge, UK (91pts)

2020 Royal Perth Wine Awards, class 27

92 pts - 2021 Halliday Australian Wine Companion

