

SHINGLEBACK

MCLAREN VALE

2020 SHINGLEBACK DAVEY ESTATE SINGLE VINEYARD 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.

VINTAGE NOTE

Despite a very dry August, a wet July in 2019 brought winter rainfall (233mm) close to the average. The relatively cool winter resulted in mid-September budburst, more in line with long term averages. Good rainfall in September was followed by a dry October and November. A record hot spring day on 20th of November (39.9 C) followed by several days of very high winds affected cultivars flowering at the time, such as Cabernet Sauvignon, reducing berry set. Hotter than average spring temperatures along with a very hot December and high evaporation meant strategic and timely early irrigation was critical in setting up vine growth and maximizing fruit quality. The upside of these conditions was very low levels of pest and disease. McLaren Vale was fortunate to be unaffected by the devastating fires across many regions.

The season turned on the 4th of January and the following months were cooler than average. A timely rain in early February revived vines without causing berry splitting. Harvest started mid-February with Pinot Noir for Rosé. Chardonnay and Fiano were picked by the end of the month. Starting with Tempranillo and Shiraz, reds were picked from the end of February to the end of March. Cool conditions allowed a steady and calm progression through harvest despite the challenges of Covid 19 restrictions.

Our reliable region and resources, including our very talented vineyard and winery teams, have resulted in 2020 Shingleback wines of excellent quality and generally only slightly lower quantity.

WINEMAKING

Only select parcels of Shiraz grown on both red & black soils over limestone on the Davey Estate vineyard are chosen for this wine. The wine is handcrafted in small open & static fermenters to maximise the potential of each small parcel of fruit. Maturation for an average of 12 months in new to 6 year old fine-grained American (50%) and French (50%) oak hogsheads softens, enhances & integrates the fruit & structural components of the wine.

TASTING NOTE

Deep black cherry in colour. The cherry and blackberry primary aromas are highlighted with hints of mocha, freshly turned earth and cedar. Flavours of blackberry conserve, blueberry and violet, along with mineral elements and nuances of oak, flow through the finely textured palate.

VINEYARD SOURCE

Davey Estate Vineyard, McLaren Vale

BOTTLING

Alcohol: 14.2%

TA: 6.1g/L

pH: 3.74

VARIETY

100% Shiraz

