



Shingleback

2005 GRENACHE ROSÉ

M C L A R E N V A L E , S O U T H A U S T R A L I A

McLAREN VALE

This region has a Mediterranean climate with wet winters, dry summers and plenty of sunshine. The proximity to the St. Vincent Gulf, coincidentally named after the patron saint of winemakers, benefits fruit quality with warmer spring and autumn conditions and cooler summers. McLaren Vale is renowned as a premium wine region of great beauty that consistently produces wines of the highest quality with rich flavours.

DAVEY FAMILY VINEYARD

The Davey Family Vineyard is located in the Willunga Basin at the southern end of the acclaimed McLaren Vale Wine Region. Brothers John and Kym Davey planted the Davey Family Vineyard on land that the family has owned since 1959. This site is dedicated to producing high-quality, intensely coloured and flavoured grapes. Through innovative canopy management and progressive viticultural techniques, superior fruit is grown by managing canopies for balance through a moveable wire system; hand-pruning; precise deficit irrigation and integrated pest management. With rows planted north to south to capture maximum sunlight, the vineyard currently boasts 186 planted acres.

VINTAGE NOTE

With a cool summer and a warm, dry autumn, creating perfect growing conditions, 2005 will possibly be recognised as one of South Australia's greatest vintages. All varieties fully ripened with intense fruit flavours and balanced natural acidity. The reds are vibrant in colour, with mature, textured tannins. The whites and rosés are fragrant and intensely varietal.

WINEMAKING

Late in the vintage the aged grenache vines fully ripen the precious fruit that is picked for our grenache full bodied reds and vibrant rosé wines. Two winemaking techniques are used to make this Rosé. On the second day of ferment, early light coloured wine is decanted off from fermentation on skins giving mid palate richness and texture. The balance, 40% of the wine, is from hand picked grenache, lightly pressed to release its rose coloured juice that is rich in flavour, but fine and soft. Fermented at 12 - 16°C (54 - 61°F), with the fermentation being stopped just prior to dryness, to retain a hint of natural residual sweetness.

TASTING NOTE FROM JOHN DAVEY, WINEMAKER

Brilliant pomegranate pink. Lifted, perfumed aromas of rose petals and summer berries along with mouthfilling flavours of raspberries and Turkish Delight. The selection of grenache fruit for bright fresh flavours, combined with the winemaking techniques, has produced this complex, layered wine with a hint of residual sweetness that is also soft and balanced with a fresh acidity. Enjoy this fun Rosé chilled in its youth, with or without food, at any time of day! Chill out and take a look at life through a couple of glasses of our rose coloured wine.

VINEYARD SOURCE

Davey Family Vineyard, McLaren Vale
Friends & Neighbours' Vineyards, McLaren Vale

VARIETY BLEND

100% Grenache

BOTTLING

TA: 0.52 (5.2 g/L)
pH: 3.21
Alc: 13.9% vol.
RS: 0.82% (8.2 g/L)

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H A N D C R A F T E D M C L A R E N V A L E