



Shingleback

2004 D-BLOCK RESERVE SHIRAZ

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

The region has a Mediterranean climate with wet winters, dry summers and plenty of sunshine. The proximity to 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 Kym and John Davey planted the Davey Family Vineyard on land that the family has owned since 1959. The site is dedicated to producing high quality, intensely coloured and flavoured grapes, using innovative canopy management and progressive viticultural techniques. With rows planted north to south to capture maximum sunlight, the vineyard currently boasts 186 planted acres.

VINTAGE NOTE

The 2004 growing season was climatically normal, with good spring growth and a long, dry autumn. Ripening was slightly later than usual, with whites being picked in mid March and reds in late March to late April. If there is one word to describe the 2004 vintage, it is fruitful. Although it is common to thin fruit from young vines, in the 2004 growing season one third of the crop was removed from even the oldest vines, just prior to veraison. The end result was small berries with intense fruit flavours which will rival the the outstanding 2002 vintage.

WINEMAKING

In a small niche of the Davey Family Vineyard the soil, climate and Shiraz variety combine to create something special: the fruit that is ultimately hand crafted to become D Block Reserve Shiraz. Gentle hand working of the skins in small, 5 tonne open fermenters and traditional winemaking practices protect and nurture the unique qualities of the terroir. Very fine grained American and French oak hogsheads are used to allow a long, slow maturation of the wine and subtle oak integration. A combination of new and one year old barrels, crafted by select coopers to our requirements, are used to create nuances and diversity of flavour. When maturation and oak integration are perfect, individual barrels are selected and blended to create the fruit power, complexity and harmonious balance that is Shingleback D Block Reserve Shiraz.

TASTING NOTE FROM JOHN DAVEY, WINEMAKER

Black cherry red. Primary mulberry & blackberry fruit aromas are highlighted with notes of summer roses & star anise. Bright, luscious shiraz fruit flavours are textured with silky tannins. This wine is the essence of the vine, the time, the place & the harsh, black, cracking clay over limestone soils, all of which combine to make it unique each year.

VINEYARD SOURCE

Davey Family Vineyard, McLaren Vale

VARIETY BLEND

100% Shiraz

BOTTLING

TA: 7 g/L

pH: 3.54

Alc: 14.7% / vol.



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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