



Shingleback

2005 CHARDONNAY

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

The chardonnay fruit is harvested in the cool of the night and the free run juice is quickly separated from the skins. The juice is naturally cold settled (using no enzyme) and racked to ferment. 70% of the wine completes a steady fermentation at 12 - 18° C (54 - 65° F) in stainless steel. The balance is fermented in new, fine grained French oak hogsheads and is lees stirred weekly during its 4 month maturation. This adds complexity and a creamy texture to the palate.

TASTING NOTE FROM JOHN DAVEY, WINEMAKER

Light straw in colour, with a hint of green. Only the best McLaren Vale free run chardonnay is used to create this delicate and well balanced wine. Nuances of lemon zest with rich peach and melon flavours can be found on both the nose and palate. With partial barrel fermentation and 4 months on lees in new French oak, a creamy, cashew-like complexity enhances the stone fruit and citrus flavours. Enjoy now or cellar up to 3 years.

VINEYARD SOURCE

Davey Family Vineyard, McLaren Vale

VARIETY BLEND

100% Chardonnay

BOTTLING

TA: 5.8 g/L
pH: 3.27
Alc: 13.7% / vol.

SHINGLEBACK.COM.AU

DAVEYFAMILYWINES.COM.AU

CONTACT: wine@shingleback.com.au

