

Shingleback

Cellar Door

2009 SAUVIGNON BLANC SEMILLON

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 high quality, richly flavoured wines.

SHINGLEBACK VINEYARD

The Shingleback Vineyard is located in the Willunga Basin at the southern end of the acclaimed McLaren Vale Wine Region. Brothers Kym and John Davey planted their vineyard on land that the family has owned since 1959. This site is dedicated to producing high quality, intensely coloured and flavoured grapes, utilizing innovative canopy management and progressive viticultural techniques. Each year, award-winning Shingleback winemaker, John Davey, reserves select parcels of wine for sale at our McLaren Vale Cellar Door. As we have no Cellar Door outside South Australia, we are now making these exclusive wines available to our export customers.

VINTAGE NOTE

Although soils held moderate moisture levels from winter, some early irrigation was required to compensate for the ongoing drought conditions. Moisture levels were built up in mid January to ensure the vines were not stressed during the critical period of veraison, when many of the important precursors for quality wine are formed in the berry. When very hot weather was predicted, this moisture reserve and our ability to provide supplementary drip irrigation rapidly to the vineyards allowed damage from the extremely hot conditions in late January to be minimized. Fruit that was heat damaged shriveled and dried cleanly, reducing further the already low yields.

Harvest commenced approximately 2 weeks early on February 4th. Sugar and acid levels at harvest were ideal as flavours developed early in the Chardonnay fruit. The heat also resulted in earlier flavour development in the reds and delayed sugar accumulation, which allowed an early start to the red harvest. Picking of Shiraz began on the 20th of February. The end result has been aromatic and balanced red wines, with fruit power and generally lower alcohol levels.

After the heat of late January/ early February the weather was ideal, allowing vines to recover and giving winemakers the luxury of little outside pressure. Lower yields also allowed extended time in fermenters on skins, as there was reduced demand on winery facilities. There was time for winemakers to maximize the potential of the fruit from the vineyard and to enjoy the crafting of the wines.

TASTING NOTE FROM JOHN DAVEY, WINEMAKER

Very pale straw in colour. Fragrant aromas of citrus, passionfruit and lemongrass lift from the glass. The finely structured palate overflows with tropical and lemon fruit flavours. The natural acidity of the wine ensures a long and enticing finish.

VINEYARD SOURCE

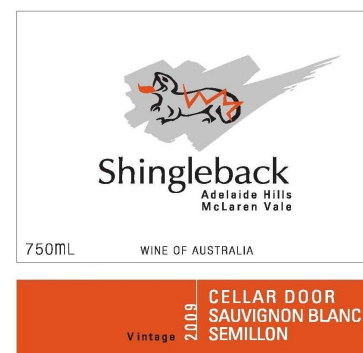
Sauvignon Blanc – Woodside, Adelaide Hills
Semillon – Shingleback Vineyard, McLaren Vale

VARIETY BLEND

53% Sauvignon Blanc
47% Semillon

BOTTLING

Alcohol : 11.7%
TA : 6.1g/L
pH : 3.24



SHINGLEBACK.COM.AU | CONTACT: wine@shingleback.com.au

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