



Shingleback

2007 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

The 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.

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, using innovative canopy management and progressive viticultural techniques.

VINTAGE NOTE

The 2007 vintage will be remembered for the driest winter and spring on record. Early recognition of the severity of the drought triggered supplementary irrigation as early as bud swell. The environmentally sensitive use of recycled water to supplement underground water resources allowed the establishment and maintenance of balanced canopies. Yields were well down, due to small berries and loose open bunches. Rain in January caused some minor berry splitting but breathed new life into the vines. Split berries shrivelled away cleanly and the only detrimental effect was on yield. Steady ripening has resulted in highly aromatic and intensely flavoured fruit, showing balanced acidity and textured tannins.

WINEMAKING

The Chardonnay fruit is harvested in the cool of the night and the free run juice quickly separated from the skins. The juice is naturally cold settled (using no enzyme) and racked to ferment. 50% 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 barrel maturation. This regime along with the addition of a portion of the juice that is fermented in barrel with indigenous yeast, 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 citrus with rich peach, pear and melon flavours can be found on both the nose and palate. With partial barrel fermentation, some use of indigenous yeast 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 for up to 3 years

VINEYARD SOURCE

Shingleback Vineyard, McLaren Vale

BOTTLING

Alcohol : 13.3%

TA : 5.9g/L

pH : 3.30

VARIETY

100% Chardonnay



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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