

UNEDITED

2009 SHIRAZ McLAREN VALE SINGLE VINEYARD

VINEYARD SOURCE

Block K, Davey Estate, McLaren Vale

VARIETY BLEND

100% Shiraz

BOTTLING

Alc: 15.5%

TA: 7.1 g/L

pH: 3.54

CONTACT

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SCARCE EARTH

“McLaren Vale Scarce Earth” is a regional initiative, launched in 2011 with wines from the 2009 vintage, involving the release of selected single block McLaren Vale Shiraz which highlight the distinctive sites of the region. After facing 3 separate tasting panels, wines from 17 wineries make up the 2009 selection - the grapes come from a single block, rather than single vineyard, the vines must be at least 10 years old & the winemaking style is one of minimal intervention to highlight the site expression.

The wines will be available exclusively from the individual Cellar Doors for the months of May, June & July 2011.

THE DAVEY ESTATE

The Davey Estate 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

Although soils held moderate moisture levels from winter, some early irrigation was required to compensate for the ongoing drought conditions. Soil moisture levels were built up in mid January to ensure the vines were not stressed during the critical period of veraison. When very hot weather was predicted, this moisture reserve and our ability to provide supplementary drip irrigation rapidly allowed damage from the extremely hot conditions in late January to be minimized. Fruit that was heat damaged shriveled and dried cleanly.

After the heat the weather was ideal, allowing the vines to recover, with harvest commencing approximately 2 weeks early. Sugar and acid levels were ideal, with flavours developing early and delayed sugar accumulation. Lower yields allowed the reds 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 and to enjoy the crafting of the wines. The end result has been aromatic and balanced wines, with fruit power and generally lower alcohol levels.

TASTING NOTE FROM JOHN DAVEY, WINEMAKER

Deep garnet in colour. Primary aromas of blackberry and blueberry are interwoven with threads of savoury mocha and minty chocolate. From the first taste a compote of dark berry fruit and mouth-watering textural elements coat the tongue and cheeks. The obviously ripe, but vibrantly fresh berry flavours are defined by a balanced acidity and an earthy minerality.

ACCOLADES

5 stars - Winestate World's Greatest Shiraz Challenge VI, ranked 10th of 657 wines tasted

92 pts - 2012 James Halliday Australian Wine Companion

Silver medal - 2011 International Wine & Spirit Competition, UK