



# SHINGLEBACK

McLAREN VALE

## Shingleback D Block Reserve Shiraz 2022

McLaren Vale in South Australia is renowned as a premium wine growing area of great beauty that consistently produces high quality, richly flavoured wines. Fruit for the Shingleback wines is sourced from The Davey Estate Vineyard, located in Whites Valley at the southern end of the acclaimed wine region. In a small niche of the Davey Estate Vineyard the soil, climate & Shiraz combine to create something special; the fruit that is ultimately handcrafted to become D Block Reserve Shiraz.

### GRAPE VARIETY

Shiraz

### VINTAGE

2022

### COLOUR

Deep red with hints of purples.

### NOSE

A generous bouquet, layered with deep Christmas cake fruit aromas, rich plum, raisin, and fig, complemented by underlying blackberry. Earthy forest floor notes add savoury complexity, enhancing its depth.

### PALATE

Full-bodied palate of ripe blackberry, dark plum, and spiced fruit cake, supported by fine tannins and well-integrated oak. Hints of dark chocolate, clove, and earthy undertones add complexity.

### VINTAGE CONDITIONS

A warm start to the vintage period but a long cool period over most of summer and autumn lead to excellent flavour maturity balance perfectly with sugar ripeness. Enhanced natural acidity allowed for great colour retention and depth.

### WINEMAKING

Shingleback wines capture the genuine and enduring character of the McLaren Vale region in South Australia. Situated between the hills and the sea, lies the Davey Estate Vineyard.

### WINE ANALYSIS

Alc/Vol%: 14.5

### CELLARING POTENTIAL

10+ years

### FOOD MATCHING

Braised short ribs with roasted vegetables, Spicy lentil or black bean chilli, Strong, aged cheeses like aged cheddar, gouda, or manchego.

### WINEMAKER

Mark Jamieson

### ACCOLADES

McLaren Vale Shiraz Trophy, Gold Medal, 95/100 pts - International Wine Challenge 2025

Silver Medal - 2024 McLaren Vale Wine Show

