



Shingleback

Reviews & Accolades

'D' BLOCK SHIRAZ 2006

CUISINE MAGAZINE

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5 Stars & No. 4 Overall Best Australian Shiraz

Black fruits, mocha, liquorice and spice surge from Shingleback D Block, and a seasoning of charry barrels hits exactly the right note. In the mouth it has superb balance, enhanced by a little bottle age. A generously proportioned regional wine, warm and ripe. "Beautifully poised," said John Belsham and the rest of the panel agreed.

SPIEGELAU INTERNATIONAL WINE COMPETITION 2011

Gold medal

2010 NEW ZEALAND INTERNATIONAL WINE SHOW

Gold medal, Class 18a

2009 DECANTER WORLD WINE AWARDS, UK

Gold medal

2009 INTERNATIONAL WINE CHALLENGE, VIENNA

Gold medal

2008 ROYAL HOBART WINE SHOW

Gold medal, Class 66

2008 MUNDUS VINI GREAT INTERNATIONAL WINE AWARDS

Gold medal

2009 INTERNATIONAL WINE & SPIRITS COMPETITION, UK

Silver medal

2009 INTERNATIONAL WINE CHALLENGE, UK

Silver medal

2008 INTERNATIONAL WINE CHALLENGE, VIENNA

Silver medal

2008 ROYAL MELBOURNE WINE SHOW

Silver medal, Class 3

2008 McLAREN VALE WINE SHOW

Silver medal, Class 45

JAMES HALLIDAY AUSTRALIAN WINE COMPANION 2008

James Halliday

94 pts

Generously proportioned, with a large amount of sweet, dark fruit, and fruitcake spice on offer, dark and chewy, the sweet fruit at the core is the essence of the wine; long and generous on the finish.

THE WINE ADVOCATE, USA

Robert Parker Issue 192 December 2010

92 pts

2006 D Block Reserve Shiraz has a deep garnet-purple color. The nose is a little closed giving subtle notes of warm blackberry and cherry pies, earth, peppered game and anise plus suggestions of dried leaves and moss covered bark. Full bodied with a high level of grainy tannins and high acidity, there's just enough muscular fruit and savory flesh in the mid-palate, lingering long into the finish. Approachable now, it should drink to 2019+. Tasted by Lisa Perotti Brown