



THE GATE

2009 SHIRAZ McLAREN VALE

VINEYARD SOURCE

Shingleback Vineyard, McLaren Vale

VARIETY BLEND

100% Shiraz

BOTTLING

Alc: 14.7%

TA: 6.9 g/L

pH: 3.55

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McLAREN VALE

First planted with vinifera vines in the 1830s, McLaren Vale is best known today for its internationally-acclaimed, rich, flavourful Shiraz. The climate here is similar to the Mediterranean and its suitability to vinifera grape growing is defined by several factors. The region's proximity to Gulf St. Vincent moderates climatic conditions; warm summer daytime temperatures and cool afternoon sea breezes ripen grapes slowly and evenly. Weak soils limit canopy development and produce complex, flavourful grapes.

VINTAGE NOTES

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.

WINEMAKING NOTES

Select parcels of fruit from Shiraz vines grown across the Shingleback Vineyard are handcrafted in small, open fermenters to maximize the potential of each unique batch. Maturation for 15 months in 45% new and 55% one year old, fine grained American and French oak hogsheads softens, enhances and integrates the fruit and structural components of the wine. Individual barrel selection is carried out to create the final blend, which is minimally filtered prior to bottling.

TASTING NOTE FROM JOHN DAVEY, WINEMAKER

Deep violet red. Intense aromas of ripe summer strawberries, blackberries and dark cherries, with nuances of milk chocolate and the perfume of heritage red roses. The mid-palate overflows with luscious blackberries and raspberries and is defined by the fine tannin structure and acidity that is the hallmark of the 2009 McLaren Vale vintage. A subtle frame of fine grained American and French oak delicately enhances both flavour and texture.

ACCOLADES

GOLD MEDAL - 2011 Selections Mondiales des Vins (Canada)

SILVER MEDAL - 2010 Royal Melbourne Wine Show, Class 29

4 1/2 STARS - Winestate Magazine July / August 2011, McLaren Vale & Fleurieu tasting