



Fiano

McLaren Vale 2021

THE BIO-DIVERSITY PROJECT

The Bio Project represents Shingleback's ongoing commitment to undertaking native revegetation within our vineyards. The plants were carefully selected to provide benefits to the vineyard by specifically attracting beneficial insects and native birds, improve water quality and restore some of McLaren Vale's biodiversity.

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 richly flavoured wines of the highest quality.

VINTAGE NOTE

Good winter and early spring rains were followed by a generally dry and temperate growing season. Good flowering conditions, particularly for the later ripening varieties, resulted in higher berry numbers per bunch. Canopies developed well and were balanced to the slightly above average yields. We started harvest with Pinot Noir for Rosé on the 3rd of February and finished with Touriga Nacional for red on the 8th of April. Slow and steady ripening, without excessive heat events, resulted in superb varietal fruit intensity with balanced natural acidity and fine tannin structures. The 2021 McLaren Vale vintage was simply outstanding and the resulting wines a joy to craft.

John Davey – Director of Winemaking & Viticulture. Shingleback Wine.

TASTING NOTE

Hand harvesting and gentle whole bunch pressing capture the essence of this fragrant, crisp and intensely varietal estate-grown Fiano. Pale straw with vibrant green tints. Aromas of citrus blossom, kaffir lime leaves and apple lift from the glass. Flavours of yuzu, pear and a hint of passionfruit flow through the structured palate and are focused into the lingering finish by a fresh, natural acidity.

VARIETY

100% Davey Estate Fiano

BOTTLING

Alcohol: 12.0% TA: 6.5 g/L pH: 3.15

VINEYARD SOURCE

100% McLaren Vale



SHINGLEBACK
MCLAREN VALE