



Shingleback

Reviews & Accolades

## **D BLOCK SHIRAZ 2012**

### **MCLAREN VALE WINE SHOW**

October 2017

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Trophy - Best Museum Wine

### **CUISINE MAGAZINE**

Australian Shiraz Tasting, Issue 177, June 2016

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5 Stars & #3 of Tasting

Shinglebacks are solidly built, prehistoric-looking (but harmless) lizards that sun themselves in this McLaren Vale vineyard, hence the name. This harmonious shiraz has a nose suggesting dark berries, spices, flowers and earth, with a slightly gamy undercurrent. It's rich and full flavoured, stylish and complex, with well-modulated tannin balance. Braised oxtail would match it perfectly.

### **JAMES HALLIDAY AUSTRALIAN WINE COMPANION 2016**

James Halliday, August 2015

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96 Points

Bright, full crimson-purple; a selection from French and American oak barrels; the sense of place and varietal expression combine synergistically, the oak absorbed by the power of the fruit, the tannins ripe and balanced. Drink by 2042.

### **SYDNEY ROYAL WINE SHOW**

August 2016

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Gold Medal & 95 Points

### **SYDNEY INTERNATIONAL WINE COMPETITION**

2016

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Gold Medal

A deep colour. Brooding concentrated aromas. Ripe fruit with some classy oak. Quite rich but a lovely smooth silky palate with berry fruit and some nice spice and length. Quite a powerful yet silky wine. The oak flavours slightly dominate but a rich round complex wine. - Kym Milne

### **ROYAL ADELAIDE WINE SHOW**

October 2016

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Gold Medal & 18.5 / 20 Points

### **NEW ZEALAND INTERNATIONAL WINE SHOW**

September 2015

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Gold Medal

## MUNDUS VINI (GERMANY)

August 2014

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Gold Medal

## CHINA WINE & SPIRITS AWARDS

2014

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Gold Medal

## MCLAREN VALE WINE SHOW

October 2016

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Silver Medal & 92 Points

## JAMESSUCKLING.COM

Nick Stock, February 2016

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92 Points

About as rich as shiraz can ever be, this dark plush plum and blackberry shiraz has a huge fleshy heart, tannins are soft and supple, this is custom made for the old school crooners.

## SPIEGELAU INTERNATIONAL WINE COMPETITION

2015

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Silver Medal

## CUISINE MAGAZINE

June / July 2015, Issue #171

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4 Stars

McLaren Vale is one of Australia's best sources of shiraz. This example has tons of character, starting with a syrupy but fresh nose of super-ripe fruit, seasoned with touches of mocha. Despite its power, it has refinement and complexity, with chewy texture and a firm spine of rather angular tannins. A wine for the future.

## SYRAH DU MONDE

May 2015

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Silver Medal

## INTERNATIONAL WINE & SPIRIT COMPETITION

2014

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Silver Medal