



2012 Darkside Shiraz Mourvedre

The name, 'Darkside' on a descriptive level, denotes the deep purple colour of this dark, broody wine which evolves from the combination of these expressive varietals. Otherwise, 'Darkside' represents a range of feelings, best known when you are tasting this wine!

2012 Vintage

2012 was an exceptional vintage for McLaren Vale. A light fruit set in spring and a warm dry summer with moderating sea breezes and cool nights, produced small bunches and berries, ripening to produce intense colour, concentrated flavours and firm structure and length.

the fruit

This wine is a blend of 70% Shiraz, 25% Mourvedre and 5% Grenache.

The fruit was sourced from Sellicks Hill 'fault line' or Kurrajong vineyards (predominantly Cradle of Hills) where the soils are free-draining clay-loam over limestone, providing minerality to the fruit flavour profile.

Flavour Profile

Shiraz : Plums, blackberries, spice and silky tannins.

Mourvedre: A structural element (backbone) to this wine, provides mixed spices, savoury flavours, tannins and length.

An addition of Grenache (5%), enlivens the nose with red fruits.

winemaking

The Shiraz, Mourvedre & Grenache were picked separately in March 2012.

Fruit: Hand-sorted and lightly crushed into small batch, open fermenters. The Must:

Hand plunged 4 X per day during a warm primary fermentation

Post maceration: 2 weeks to increase texture and complexity

Pressing: Basket pressed into seasoned (1-3 year old) hogsheads.

MLF: The wines were left on lees for 12 months to allow a natural MLF with 30 months (in total) barrel maturation. No fining or filtration was used. Bottled in October, 2014.

Production: 200 cases.

Bouquet: Blackberry, plum, liquorice, coffee and leather.

Palate: Plum, blackberry, Kalamata olive, game and caramel.

Analysis: 14.7% Alcohol T/A 6.4 g/l PH: 3.6

RRP: \$29