



## 2011 Darkside Shiraz Mourvedre

### {the idea}

To showcase Sellicks Hill Shiraz and Mourvedre fruit, by creating a savoury, fruit driven red blend with texture, complexity and length. To achieve this, I have used minimal processing resulting in natural flavours and funk. 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 varieties. Otherwise, 'Darkside' represents a range of feelings, best known when you are tasting this wine!

### {the 2011 vintage }

2011 was an exceptionally cool year for McLaren Vale wines. Following good winter rainfall at **cradle of hills**, the summer delivered gentle, drying breezes and moderate temperatures resulting in extended ripening and clean, healthy fruit with ripe flavours and good acid. Our free-draining, naturally windy position gave favourable conditions for low yields and excellent fruit quality.

### {the fruit}

This wine is a blend of 72% Shiraz, 23% Mourvedre and 5% Grenache. The fruit was sourced from Sellicks Hill 'faultline' or Kurrajong vineyards (mostly ours) where the soils are free-draining clay-loam over limestone, providing minerality to the fruit flavour profile. The Shiraz delivers plums, blackberries, spice and silky tannins. The Mourvedre, very much a structural element (backbone) to this wine, provides mixed spices, savoury flavours, tannins and length. The (5%) addition of Grenache enlivens the nose with red fruits.

### {the winemaking}

The Shiraz, Mourvedre & Grenache were picked separately in March 2011. The fruit was hand-sorted and lightly crushed into small batch, open fermenters. The must was hand plunged four times per day during a warm primary fermentation. The wine was left for two weeks post maceration to increase texture and complexity and then basket pressed into seasoned French and American hogsheads. The wines were left on lees for 12 months to allow a natural MLF with 30 months (in total) maturation in seasoned French hogsheads. No fining or filtration was used.

Bottled October, 2013. 200 cases produced.

**RRP: \$27**

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

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

Analysis: 14.5% Alcohol      T/A 6.0 g/l      PH: 3.5