



2013 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 varieties. Otherwise, 'Darkside' represents a range of feelings, best known when you are tasting this wine!

2013 vintage summary

2013 was a very good vintage for McLaren Vale. A light fruit set in spring and warm, dry summer with sea breezes and cool nights, produced small bunches and berries, ripening to produce intense colour, concentrated flavours and firm structure and length.

the fruit

The cradle of hills vineyard has 20 y.o. 1654 clone Shiraz grown on austere Kurrajong formation (Willunga Faultline) rocky clay loam over limestone. We source small parcels of A-Grade Mourvedre and Grenache from our neighbour Peter Balnaves also on Sellicks Hill.

Management: Sustainable/Organic with deficit irrigation

Canopy: Upright VSP on Single cordon. Spur pruned.

Bunch weights: Low yield 60 -80 g/bunch: 0.5- 1.5 T/acre

Harvest: March 2013 (Shiraz) and April 2013 (Mourvedre). Hand sorted.

the winemaking

We practice small batch winemaking including 1.5 T open vats, hand plunging, post fermentation maceration of up to 2 weeks and 1 tonne basket pressing.

Oak: New (30%) and seasoned French hogsheads. Aged 24 months in oak.

Management: Left on lees 12 months to allow natural MLF.

Blended: Sept. 2015: 70% Shiraz, 25% Mourvedre and 5% Grenache.

Taste: Shiraz : Plums, blackberries, spice and silky tannins.

Mourvedre: A structural backbone with mixed spices, savoury flavours, tannins and length. Grenache (5%), enlivens the nose with red fruits.

Bottled: Jan 2016. 224 dozens produced.

REVIEW: 92 POINTS Gary Walsh Winefront

Analysis: 14.4% Alc/Vol T/A 6.7 g/l PH: 3.6 **RRP: \$29-36**