



# d'Arenberg The Other Side Shiraz 2010

## Single Vineyard, McLaren Vale

### The Name

This shiraz vineyard (depicted on the front label) is located on the opposite side of the winery to the family homestead and is logically referred to as on 'the other side'.

### The Vineyard

**Altitude:** 105m above sea level    **Size (area)** 2.2 hectares

**Soil:** heavy grey loam over limestone and clay.

**Aspect:** Slight undulation E/N    **Sub-Region:** Beautiful View

**Age of Vines:** 96 years

These vines were planted in 1916 on the northern side of the family homestead. Twisting in every angle these very old vines are very unique as is the amazingly powerful, soil flavoured wine they produce. The geology is Blanche Point formation with the soil being grey loam over the limestone.

### The Vintage

Above average autumn rains set the vines up well. There was some heat during flowering which reduced crop levels but had no ill-effects on quality.

There was some more warm weather in January as the reds were going through veraison, this did no damage, but did encourage an early start to vintage. The day time temperatures were mild throughout ripening with mild to cool nights.

2010 was a very strong vintage in McLaren Vale with the reds in particular showing excellent varietal characters and balance.

### The Winemaking

Walking the vineyard rows and tasting grapes, Chester Osborn classifies and determines the ideal picking time for each individual vineyard. Small four to five tonne batches are lightly crushed and then transferred to headed-down open fermenters. These batches remain separate until final blending.

Foot treading is undertaken two thirds of the way through fermentation. When tannin extraction is just right the wine is basket pressed and transferred to a mixture of new and used French and old American oak barriques to complete primary and secondary fermentation. The barrel ferments are aged on lees to keep the wine fresh while also reducing the oak influence.

There is no racking until final blending. Chester and the winemaking team undertake an extensive barrel tasting process for the 'Amazing Sites' range and only the best shiraz blocks from each vintage are selected.

### Tasting Note

A youthful, tight wine showing a strong influence of the soil 'just rained on' earth character. With some air the plum, pepper and spice aromas emerge with considerable chocolate notes.

The palate is rich and velvety, the tannins are gravelly and long. There are flavours of *garrigue*, dried herbs, licorice, earth, chocolate, graphite and dried plums. This is a wine of old school depth & style, fitting for a vineyard approaching its centenary.

### Technical Information

#### Harvest Dates:

25 February 2010

#### Oak Maturation:

20 months in new and old French and old American Oak

#### Alcohol by Volume:

14.6%

#### Titrateable Acid:

6.6

#### pH:

3.39

#### Additional Info:

Vegan friendly

#### Chief Winemaker:

Chester d'Arenberg Osborn

#### Senior Winemaker:

Jack Walton



750ML