







# THE OTHER SIDE

## Single Vineyard Shiraz 2012

McLaren Vale, Shiraz (100%)

### The Name

Planted in 1916, this vineyard is located on the opposite side of the winery to the family homestead and is logically referred to as on 'the other side'.

#### The Vintage

A wet summer and winter in 2011 set the vines up perfectly for the 2012 vintage. Spring and summer were drier than normal, resulting in lower fruit yields. A small heat burst just prior to veraison assured a solid colour change, small berries and pronounced tannins in the grapes. The red wines from this vintage are black, solid and quite structured, the biggest year for some time; not oily but definitely gutsy.

#### The Winemaking

Small batches of grapes are crushed gently and then transferred to five tonne headed down open fermenters. These batches remain separate until final blending. Foot treading is undertaken two thirds of the way through fermentation. The wine is then basket pressed and transferred to a mixture of new and used French and old American oak barriques to complete fermentation. The barrel ferments are aged on lees, there is no racking until final blending and no fining or filtration.

#### The Characteristics

True to form the 2012 Other Side is dark and brooding, with a complex, savoury bouquet. Both nose and palate are almost indefinable, such are their complexity. A complete list of flavours would be almost endless but start with mushrooms, truffle, beefy, gamey, vine wood, clove, anise, dark chocolate, sun-baked earth, garrigue, graphite and dried plum. The wine will truly come into its own when its starts to develop a further layer of sweeter fruit characters along the lines of fruit cake, date and liquorice. Old school Shiraz, firm and gripp in youth giving way to charm, generosity and warmth with age.



Harvest dates 2 March Alcohol 15%
Residual sugar 1.0 g/l Titratable acid 7.4
pH 3.49 Oak maturation 20 months
Chief Winemaker Chester Osborn Senior Winemaker Jack Walton

