



THE OTHER SIDE



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

The ripening period for the 2014 season was not without challenge, but on the whole it seemed that for every punch nature threw at us there was a counter punch. The extremely dry and windy conditions experienced through spring were softened by the heavy winter rainfalls we had experienced leading up to that period. Similarly the heatwave experienced in January was immediately followed by a deluge in early February. The cool weather that followed the rains helped to slow the ripening process, which had rocketed during the hot spell. Picking went on hold for two weeks as the vines gently ticked away at their job, with flavour development catching back up to sugar ripeness. The wines themselves are exceeding expectations, given the difficult nature of the growing season. In summary, a testing vintage to date that has shown off McLaren Vale's innate ability to truly counter some fairly tough conditions. From a quality perspective in regards to Shiraz, these conditions produced big concentrated wines with incredible colour and flavour.

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

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The complexity and depth of the Other Side epitomize this old vine McLaren Vale Shiraz vineyard. It's akin to sipping something from another era. Is it any wonder that the initial impressions evoke images of antique furniture and wooden floorboards? This wine could be deemed a sleeper; over time, the woody, gamey notes unfurl to reveal sweet, brooding blackberry, dark chocolate, sour cherry, and fruit cake-fruit and spice in harmonious blend. Yet, lingering in the background, the ever-present earthy, nutty undertones continually draw our attention back to the venerable vines. This is one for the decanter, ideally paired with a long, richly flavored meal.

The Vineyard

District Beautiful View Altitude 105m above sea level Soil Clay, loam, limestone Aspect Slight undulation E&N East/West rows Year planted 1916 Size 2.2 hectares

The geology of this vineyard is 50 million year old Blanche Point Formation. Twisting in every angle these very old vines are unique as is the amazingly powerful, soil flavoured wine they produce.

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Harvest dates	3 Mar	Alcohol	14.6%
Residual sugar	0.9 g/l	Titratable acid	7.4
pH	3.46	Oak maturation	20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton

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