

# Amazing Sites

*d'Arenberg*



## TYCHE'S MUSTARD



### Single Vineyard Shiraz 2012

*McLaren Vale, Shiraz (100%)*

#### The Name

Tyche, the goddess of luck and fortune, has looked over this vineyard. The initial site featured six land holdings, five unsuitable for grape growing were sold and the profits paid for the vines. Luck would have it that from an early age these vines have produced exceptional fruit.

#### The Vintage

A wet summer and winter in 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 gently crushed 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, and there is no racking until final blending. Only the best Shiraz blocks from each vintage are selected to be part of the Amazing Sites range.

#### The Characteristics

Dripping with blackberry and liquorice, a sprinkling of pepper and spice, accompanied by fig and quince paste and basted with meaty notes. Opulent to say the least.

The initial mouthfeel is quite pulpy and succulent, yet the lively tannins (that are so typical in this vineyard) thrust themselves through the length of the palate ensuring the wine does not end flabby and short, but rather finishes with a mouth-watering vitality. A unique and luscious wine of great complexity built on a foundation of fine gritty tannins to be enjoyed for many years to come



Harvest dates	24 Feb	Alcohol	14.6%
Residual sugar	0.9 g/l	Titrateable acid	7.3
pH	3.47	Oak maturation	20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton