

Amazing Sites



d'Arenberg

TYCHE'S MUSTARD



Single Vineyard Shiraz 2013

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 warm and dry Spring and Summer followed by further dry conditions throughout harvest meant a number of things. Firstly disease pressure was negligible, the vast majority of fruit being very clean. Secondly yields were down. Finally ripening happened relatively quickly.

From a quality perspective in regards to Shiraz, these conditions produced wines of incredible colour and flavour. Dark, brooding wines with great volumes of fruit and layers of chewy, velvety tannin structure. Big, concentrated wines but beautifully balanced.

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 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

Your introductory glance at this wine will be somewhat of a red herring. Initially tense, tarry and peaty, the first hints as to what hides lurking beneath its thin veil appear swiftly. Star anise, white pepper and various other spices. With further air, the true potential emerges, offering layers of luscious mulberry, blackcurrant and liquorice.

A dense and concentrated wine with ample, mouth coating tannins. Tyche's Mustard is a sleeper that will reward careful cellaring but equally some gentle aeration will coax out some of its complex charm.

The Vineyard

District Beautiful View
Altitude 60m above sea level
Soil Loamy clay / sandstone
Aspect Very undulating, west, south & north
Year planted 1995
Size 8 hectares

These vines are at the lowest altitude (60m) of all our holdings and are closest to the sea and therefore typify the maritime climate. From the first vintage, this vineyard produced intensely flavoured, tannic grapes that are treated like mustard when blending; a little goes a long way.



Harvest dates	25 Feb	Alcohol	14.8%
Residual sugar	1.5 g/l	Titratable acid	7.2
pH	3.51	Oak maturation	20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton