

TYCHE'S MUSTARD



Single Vineyard Shiraz 2014

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

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 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

Tyche's Mustard Shiraz presents an intriguing aromatic journey. Initially shy, it reveals layers of chocolatey blueberries, plums, and dried herbs, accented by hints of fennel and flowers. On the palate, blood plums, mulberries, and anise intertwine with firm, grippy tannins, balanced by stony undertones. Dense and built for aging, it promises complexity with careful cellaring.

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	4 Mar - 8 Mar	Alcohol	14.5%
Residual sugar	1.0 g/l	Titrateable acid	7.2
pH	3.51	Oak maturation	20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton