



d'Arenberg Tyche's Mustard Shiraz 2010

Single Vineyard, McLaren Vale

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 off and the profits paid for the vines. Luck would have it that from an early age the shiraz vines (planted 1995) have produced exceptional fruit.

The Vineyard

Altitude: 60m above sea level **Size (area)** 4 hectares **Soil:** Loamy clay on limestone.

Aspect: western and southern **Sub-Region:** Beautiful View **Age of Vines:** 17 years

From the first vintage, this vineyard produced intensely flavoured, tannic grapes that are treated like mustard when blending; a little goes a long way. These vines are at the lowest altitude (50m) of all our holdings and are closest to the sea and therefore typify the maritime climate.

The Vintage

Above average autumn rains set the vines up well. There was some heat during flowering which reduced crop levels but had no ill-effects on quality.

There was some more warm weather in January as the reds were going through veraison, this did no damage, but did encourage an early start to vintage. The day time temperatures were mild throughout ripening with mild to cool nights.

2010 was a very strong vintage in McLaren Vale with the reds in particular showing excellent varietal characters and balance.

The Winemaking

Walking the vineyard rows and tasting grapes, Chester Osborn classifies and determines the ideal picking time for each individual vineyard. Small batches are crushed in the Demoisy open-mouthed, rubber toothed crusher 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. When tannin extraction is just right the wine is basket pressed and transferred to a mixture of new and used French and old American oak barriques to complete primary and secondary fermentation. The barrel ferments are aged on lees to keep the wine fresh while also reducing the oak influence.

There is no racking until final blending. Chester and the winemaking team undertake an extensive barrel tasting process for the 'Amazing Sites' range and only the best shiraz blocks from each vintage are selected.

Tasting Note

On the nose, there is a real density and concentration. It appears quite closed to start, then chocolatey blueberries, plums and dried woody herbs appear with whiffs of fennel and flowers for aromatic lift.

There are Blood plums, mulberries and anise on the palate. These fruits lead to a wave of grippy, firm tannins. There's enough fruit to balance out the stony, granite-like tannins. This is firm, layered and dense; built for the long haul. It is recommended to cellar this wine for at least 8 years and decant before serving.

Technical Information

Harvest Dates:	Alcohol by Volume:	Additional Info:
7th March 2010	14.3%	Vegan friendly
Oak Maturation:	Titrateable Acid:	Chief Winemaker:
20 months in new and old French and old American Oak	7.3 pH: 3.45	Chester d'Arenberg Osborn
		Senior Winemaker: Jack Walton

