



<i>Harvest date</i>	<i>17 March</i>
<i>Alcohol</i>	<i>15.1%</i>
<i>Residual sugar</i>	<i>2.4 g/l</i>
<i>Titrateable acid</i>	<i>6.7</i>
<i>pH</i>	<i>3.35</i>
<i>Oak maturation</i>	<i>20 months</i>
<i>Chief Winemaker</i>	<i>Chester Osborn</i>
<i>Senior Winemaker</i>	<i>Jack Walton</i>

# Tyche's Mustard Shiraz 2011

*Single Vineyard McLaren Vale Shiraz*

## *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.

*Amazing Sites*

## *The Vineyard*

<i>District</i>	<i>Beautiful View</i>	<i>Altitude</i>	<i>60m above sea level</i>
<i>Soil</i>	<i>Loamy clay/limestone</i>	<i>Aspect</i>	<i>Undulating W,S &amp; N North/South rows</i>
<i>Year planted</i>	<i>1995</i>	<i>Size</i>	<i>4 hectares</i>

This vineyard is at the lowest altitude 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.

## *The Vintage*

There was ample winter and spring rain which provided good sub soil moisture and resulted in healthy canopies and good vigour. Summer conditions were very mild. Grapes ripened gracefully with only a few small rain episodes, enough to keep the vines fresh and vibrant. Rainfall was only a little over average for the first months of the year.

## *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, 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 is a great example of soil to glass transfer. The nose displays a spicy herbal lift, reminiscent of mustard perhaps? This is the same odour we smell as we walk through this vineyard with its abundance of mustard weed. There is also an alluring dark chocolate note, laced with hints of liquorice and fennel.

The palate is rich and juicy but at the same time crunchy, owing to the fine gritty tannins. Surprisingly, amongst all of this dark fruit we are also able to perceive juicy red fruits and spicy pepper notes. A perfect example of a wine showing sweet and savoury characters abiding in perfect harmony.