

Amazing
Sites

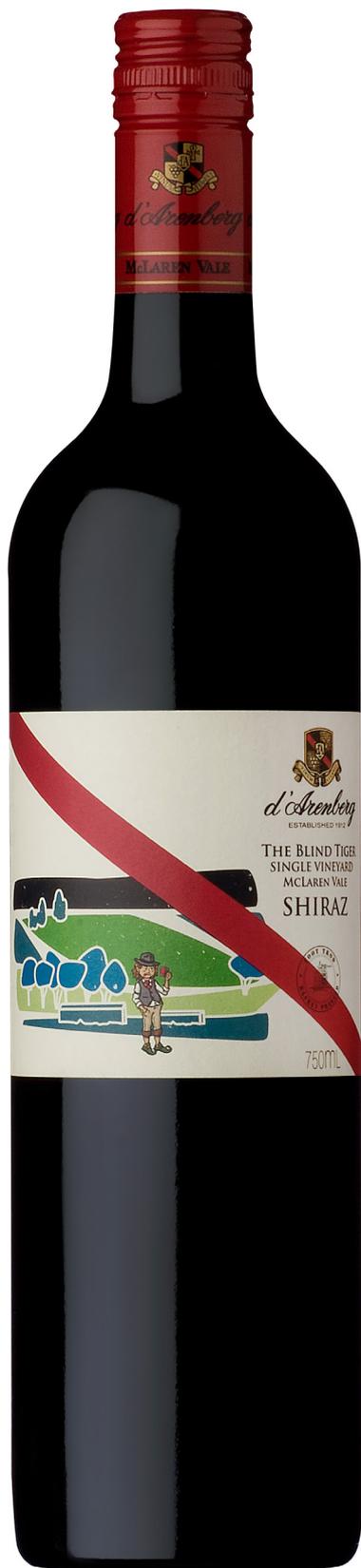
d'Arenberg



THE BLIND TIGER

Single Vineyard Shiraz 2013

McLaren Vale, Shiraz (100%)



The Name

This vineyard was planted in the 1920's, a time of speakeasy clubs like The Blind Tiger that thrived during prohibition. Thankfully those times have passed but other legacies, like this vineyard, remain.

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

This is a show stopper of a wine. Tonnes of fruit and lift that we see so often from this area but the concentration and complexity that we expect from old vine. Cassis, five spice, pepper, earth, cedar. The palate is super juicy, full of sweet berry fruit but also with a gamey, Sunday roast twist. The texture of the wine feels incredibly textured, fruit, tannin and acid all sitting in perfect harmony. You can almost chew through it. Sublime.

The Vineyard

District Blewitt Sands
Altitude 154m above sea level
Soil Sand over hard clay
Aspect Western
Year planted 1925
Size 2.4 hectares

The 154m altitude and the sandy soil makes a particularly fruit driven wine. The western aspect of this site and the low yields of these beautiful old vines help increase the concentration of the wine. No new oak is required to give this wine 'wood characteristics' as it already has an amazing vine wood character.



Harvest dates	25 Feb	Alcohol	15.2%
Residual sugar	1.9 g/l	Titratable acid	6.9
pH	3.48	Oak maturation	20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton