



d'Arenberg The Blind Tiger Shiraz 2010

Single Vineyard, McLaren Vale

Part of the McLaren Vale Scarce Earth project

The Name

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

The Vineyard

Altitude: 150m above sea level

Size (area) 2.4 hectares

Soil: Deep sand over clay

Aspect: Western

Sub-Region: Blewitt Springs

Age of Vines: 87 years

This very old vineyard (planted 1925) is in the Blewitt Springs sub-region. The 150m 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.



The Vintage

Above average autumn rains set the vines up well. There was some heat during flowering which reduced crop levels, but with 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 through out 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. 4-5 tonne small batches are lightly crushed into 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

The nose is generous with rich, dark fruits especially plums mulberries, soot and dark olive. There is a more subtle second layer of root vegetables and a lifted aniseed character which provides an interesting note to the powerful fruit.

Opulent plum and mulberry characteristics initially dominate the palate. Then the wine evolves with roasted beetroot, fennel and floral notes appearing. This wine is incredibly juicy and very long lasting. A real old vine concentration of soot, soil and dark olive comes through in this wine.

This wine strikes a rare balance of power, complexity and finesse with impressive structure that will reward those with patience to cellar it.

Technical Information

Harvest Dates:	Alcohol by Volume:	Additional Info:
25 February 2010	14.6%	Vegan friendly
Oak Maturation:	Titrateable Acid:	Chief Winemaker:
20 months in new	6.2	Chester d'Arenberg Osborn
and old French and	pH:	Senior Winemaker:
old American Oak	3.55	Jack Walton

