

Amazing
Sites

d'Arenberg



THE BLIND TIGER

Single Vineyard Shiraz 2012

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 past but other legacies, like this vineyard, remain.

The Vintage

A wet summer and winter in 2011 set the vines up perfectly for the 2012 vintage. Spring and summer were drier than normal, resulting in lower fruit yields. A small heat burst just prior to veraison assured a solid colour change, small berries and pronounced tannins in the grapes. The red wines from this vintage are black, solid and quite structured, the biggest year for some time; not oily but definitely gutsy.

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, there is no racking until final blending and no fining or filtration.

The Characteristics

A real crowd pleaser thanks to the generosity of fruit characters, fresh raspberries, cherry ripe and boysenberry pie. This wine, however, is anything but simple. The old vines deliver a second layer of flavours that add complexity and seriousness. Lightly ashen with suggestions of sarsaparilla and a strong woody note that runs through the core of the fruit. Dense and plush but supported by waves of dusty tannins flowing the entire length, adding chewiness to the texture. A fresh and juicy wine with a lovely element of earth and soot.



Harvest dates	1 March	Alcohol	14.8%
Residual sugar	1.0 g/l	Titratable acid	7.2
pH	3.47	Oak maturation	20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton