



HAND PICKED, BASKET PRESSED AND UNFILTERED

The Everest

CHATEAU CRU
SHIRAZ
2008

- Variety** : Shiraz - An uncompromising blend of two specially selected vineyards
- Region** : 100% Barossa Valley (Greenock & Lyndoch)
- Fermentation** : Fermented in open fermenters over 9 day period, daily hand plunging & pump overs. Only the highest quality, drainings run off to complete MLF in oak and then matured for 24 months in French oak, matured on lees to maintain structure and fruit profile, minimal SO₂
- Oak** : 24 months in 2 New French Oak Puncheons (500L)
- Yield** : < 1 ton per acre
- Tasting Note** : Dense ruby colour, with an intense, enticing nose of rich, red berry fruits and subtle French oak. The wine is incredibly dense and focussed with a richness and purity that simply exudes top class Barossa Shiraz. Rich dark chocolate, mocha and cedar spice are all to the fore but the central core is highly focussed. Supple tannins from the gentle press merely complement the fruit, silky and rich yet impressively interwoven into the wine. The fruit/ acid balance ensures excellent length and provides a purity of structure for long term ageing.
- Bottled** : Unfiltered
- Awards** : 2005 Vintage - World's Best Syrah/ Shiraz - IWSC



DISTRIBUTION:

Australian Food and Beverage Group P/L, Château Tanunda Estate, P.O. Box 81, Seaforth NSW 2092. Ph: (02) 9907 7735

Email: nswsales@chateautanunda.com / www.chateautanunda.com