‘50 Year Old Vines’
Cabernet Sauvignon 2013

Heritage

Château Tanunda was established in 1890 and is the site of some of the first vines planted in the Barossa in the 1840s as well as one of the Valley’s first wineries. The ‘Old Vines’ series is all about showcasing the significant history and special wine characteristics and of a selection of old vine vineyards for which the Barossa valley is world famous. The Barossa Old Vines Charter was instituted to register vineyards by age, so that older vines could be preserved, retained and promoted.

Vineyard

These Cabernet Sauvignon grapes from this wine come from a single vineyard in the Penrice sub-region of the Barossa. These low-yielding “Barossa Old Vines” were planted over 50 years ago and are now fully mature. They have a root structure and trunk thickness that encourage diversity of flavor and character. Their worthiness has been proven over many vintages, consistently producing the highest quality fruit.

Winemaking

The grapes are destemmed, but not crushed, and spend seven days on their skins in open fermenters with twice daily hand-plunging and pumping over of the cap to more gently extract colour, flavours and tannins. This is followed by careful basket pressing and malolactic fermentation in a combination of new and seasoned French oak prior to 24 months maturation in our cellars.

In keeping with our non-interventionalist winemaking style we neither fine nor filter this wine.

Production: 3,500 bottles

Tasting Note

Deep magenta in colour with a vibrant nose of dark fruit, chocolate, vanilla and cinnamon aromas. An exotic and full-bodied palate driven by flavours of fruits of the forest, blackcurrant and a hint of tomato leaf bound together by succulent fine-grained tannins. A wine of great length which will reward many years in the cellar.

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<thead>
<tr>
<th>Alc/Vol: 14.5%</th>
<th>Closure: Cork</th>
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<tbody>
<tr>
<td>TA: 6.6 g/l</td>
<td>Maturation: 24 months new and seasoned French Oak</td>
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<tr>
<td>RS: &gt;2 g/l</td>
<td>Potential Cellaring: 10 Years from Vintage</td>
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<td>pH: 3.52</td>
<td>Winemaker: Stuart Bourne</td>
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