



ICON OF THE BAROSSA

*The Everest*

## Shiraz 2009

### Heritage

This wine represents the absolute pinnacle of winemaking here at Château Tanunda. We select only the very best grapes from individual vineyard blocks in exceptional vintages, set aside only the finest part of the fermented wines for maturation in the finest French oak only. We then make a barrel selection of the finest wines to produce two puncheon barrels of, the pinnacle, or Everest, of that vintage.

### Vineyard

The 2009 vintage comes from a select vineyard parcels in the Greenock, Seppeltsfield and Vine Vale sub-regions, all old vine Shiraz ranges in age from 32- 50 years. Yields are controlled to less than 1ton/acre with careful viticultural management by hand, allowing for optimum ripening conditions and best possible quality Shiraz. Hand picked.

### Winemaking

The grapes are destemmed and fermented in small open stainless steel fermenters over 9 days. We gently hand plunge and pump-over the must several times per day for a gentle extraction of aromas, colour and tannins.

Prior to basket pressing, the finest part of the must is run off and racked to oak to naturally complete malolactic fermentation before racking to new French and American oak for 22 months maturation in our cellars. Bottled unfinned and unfiltered. Three years bottle aging before release.

Production: 1000 bottles

### Review

95+ Points – Lisa Perrotti-Brown ([www.eRobertParker.com](http://www.eRobertParker.com))

*“Deep garnet colored, the 2009 The Everest Shiraz opens with intense scents of kirsch, dried cranberries, mulberries and blackberry tart with whiffs of cedar, potpourri, Indian spices, peppered salami and fertile loam in the background. Full-bodied and richly fruited in the mouth, it reveals layers of complex flavors supported by a medium level of grainy tannins and up-lifting acidity before finishing with great persistence. Approachable now, it should drink beautifully to 2023+ “*

pH:	3.46	Closure:	Cork
TA:	7.3 g/L	Maturation:	22 months French and American
RS:	0.2 g/L	Potential Cellaring:	10-20 Years
Alc/Vol:	14.5%	Winemaker:	Tim Smith



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