



GRAND BAROSSA

CABERNET SAUVIGNON 2012

Heritage

Château Tanunda was established in 1890 and is a heritage icon of Australia's wine industry. This 'GRAND' building, its magnificent gardens and vineyards are owned by the Geber family who continue the century old tradition of fine winemaking.

Vineyard

For our GRAND BAROSSA wines we select grapes grown throughout the Barossa and its myriad of sub-regions. It is this tapestry of 'terroirs' which enables us to create our classic and refined house style.

Winemaking

The grapes were destalked (separating berries from the bunch) and placed uncrushed into small stainless steel open fermenters. A cultured yeast was used to start the fermentation and the tanks were hand plunged spending 7 days on skins at 26° C. The skins were gently pressed in the JLB Vaslin Bucher press and all of the parcels were matured for 16 months in a mixture of new and older French oak.

Tasting note

Lifted aromas of blackcurrant, blackberry and vanilla are accompanied by vibrant, dark berry fruits on the palate. The finish is long with fine-grained tannins from sixteen months maturation in a combination of new and older French oak hogsheads. Although drinking well now this wine may be cellared for up to ten years from vintage



Analysis

pH 3.5

TA 7.00g/L

RS 3.0.g/L

Alc. 14.%

Fermentation

Stainless steel

Oak (Type & Age)

French Oak

Winemaker

Stuart Bourne

Cellar Time

Drinks well now or cellar for up to 10 years

Match

With Beef bourguignon, roast meats or on its own with an aged cheddar cheese.

Bottled under Stelvin

