



GRAND BAROSSA SHIRAZ 2006

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

GRAND BAROSSA is selected from our own vineyards as well as from selected premium growers in the valley.

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. All of this encouraged maximum extraction yet retaining the dense, spicy fruit flavours which Shiraz is renowned for. The skins were gently pressed in the JLB Vaslin Bucher press and the wine spent 18 months in French & American oak hogsheads. 10% New oak was used with the remaining portion in 4 - 5 year old barrels.

Tasting note

The Grand Barossa Shiraz is full of dense, lifted aromas of red berry fruit. The palate is soft and supple yet elegant with plenty of upfront fruit flavour and length. Hints of spice, pepper and vanilla oak are all delicately interwoven into the wine. Beautifully balanced tannins derived from eighteen months in French and American oak complement the luscious fruit and give the wine added complexity and structure.

Alc

14.5 %

Fermentation

Stainless steel

Oak (Type & Age)

French & American Oak
(New & 4 - 5 year old)

Winemaker

Tim Smith

Cellar Time

Drinks well now or cellar for 3 - 5 years

Match with

Peppered beef tenderloin with portobello-Marsala sauce.
Garlic roast Pork.

Bottled under

Cork



DISTRIBUTION:

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