



BAROSSA TOWER

CABERNET MERLOT

57% CAB/ 29% MERLOT/ 14% PETIT VERDOT

VINTAGE

2010

Heritage

Château Tanunda was established in 1890 and is the site of the very first vines planted in the Barossa in the 1840s as well as the valley's first winery. "The Château" is an Australian heritage icon and its grand buildings, magnificent gardens and prime vineyards are owned by the Geber family who continue a century-old tradition of fine winemaking.

Philosophy

The Tower is the grand entrance to The Château and the Barossa Tower range is your gateway to a contemporary selection of wines for everyday drinking, from both classic and new varieties, highlighting the Barossa's rich diversity.

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 28° C. The skins were gently pressed in the JLB Vaslin Bucher press and the wine spent 18 months in French oak hogsheads (300l).

Tasting note

This blend including a dash of Petit verdot, is sourced from five of our loyal growers with vineyards in the Barossa-sub regions of Kalimna, Lyndoch, Seppeltsfield and Stonewell. It is this tapestry of 'terroirs' which enables us to create our house style of Barossa Cabernet Merlot with lifted aromas of black cherry, blackcurrant and plum accompanied by chocolate and dark berry fruits on the palate. The finish is long with fine-grained tannins from eighteen months maturation in a combination of new and seasoned French oak hogsheads.

Analysis

pH 3.53

Fermentation

Stainless steel

Cellar Time

3 - 5 years

TA 7.24g/L

Winemaker

Tim Smith

Match with

Beef ragu, barbecued meats

RS 2.3g/L

Bottled under

Stelvin

Alc. 14.5%



DISTRIBUTION:

Australian Food and Beverage Group P/L, Château Tanunda Estate, P.O. Box 81, Seaforth NSW 2092.

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