



GRAND BAROSSA SHIRAZ 2005

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 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 cassis merely accentuate the finesse of the blend. 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
Lamb cutlets

Bottled under
Cork



DISTRIBUTION:

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GRAND BAROSSA SHIRAZ 2005

92/100 - EXCELLENT

Review by: Paul Ippolito, paulippolito.com.au

Château Tanunda GRAND BAROSSA Shiraz 2005 Fragrant, succulent and classy are my first impressions. A medium bodied red that oozes cherries, blackberries, plums and blueberries. Delightfully spicy, delicately so. Good sweet oak with plenty of ripe fruit along with smooth soft tannins, making for a moreish red. Try it with a grilled New York cut. 92/100 – Excellent Drink to 2015

PICK OF THE CROP

Review by: Christine Salins, Hospitality Magazine

Château Tanunda's Grand Barossa Brand is big in Switzerland and Germany, where it's been sold for eight years. It's now ready to take on the Australian market.

GRAPE EXPECTATIONS

Review by: Kerry Skinner, Illawarra Mercury

One of three new reds, including a Merlot and a Bordeaux-influenced blend of Cabernet Sauvignon, Merlot and Cabernet Franc, released by this historic Barossa Valley outfit. It's nicely structured with layers of berry fruit on the nose and palate, integrated spice, balanced oak and smooth tannins. Drink it with rare roast beef

SILVER DIPLOMA

Review by: ExpoVina 2007

WINE OF THE WEEK

Review by: Christopher Hayes, Eat and Drink

This shiraz just screams Barossa but retains a lot of elegance with its 14.5% alcohol. The fruit is rich and ripe with black cherry and chocolate and late but intense aromas and flavour of sweet liquorice. There is a dose of cinnamon and vanilla from some time in good oak but all come together well as the wine has entered its secondary stage and gained some complexity. It's already a lovely, velvety wine that will gain from a few more years in bottle .

