

GRAND BAROSSA SHIRAZ

2009

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 sourced from premium vineyard sites situated within the diverse subregions of the Barossa.

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 Bucher Vaslin press and the wine spent 18 months in French & American oak hogsheads.

Tasting note

Grand Barossa Shiraz epitomises the premium international reputation for Shiraz which has made the Barossa Valley famous. Lifted aromas of blackberry, plum and black pepper are accompanied by spicy, dark berry fruits on the palate.

Although drinking well now this wine may be cellared for up to seven years from vintage.

Analysis		Fermentation	Cellar Time
рН	3.51	Stainless steel	Drinks well now or cellar for 7 years
TA	6.93g/L	Oak French & American Oak	Match with Peppered beef tenderloin with
RS	3.30g/L		portobello-Marsala sauce. Garlic roast Pork
Alc.	14.5%	Winemaker Tim Smith	Bottled under Cork





GRAND BAROSSA SHIRAZ

2009

GOLD MEDAL

Review by: 2011 Berlin Wine Trophy

SILVER MEDAL

Review by: MUNDUS Vini 2011

GOLD MEDAL

Review by: AWC Vienna 2011

5 STAR WINE - TOP OF TASTING Review by: Decanter Magazine

Rich berry jam, mocha, bitter chocolate, damson and pepper bouquet. Fresh lifted and aromatic palate. Concentrated with crunchy acidity and very good complexity. Worth seeking out. Drink - 2011 - 20205 STAR WINE - TOP OF TASTING, 253 AUSTRALIAN SHIRAZ WINES DECANTER MAGAZINE -**NOVEMBER 2011**

SILVER MEDAL

Review by: 2011 International Wine and Spirit Competition

*** 1/2 STARS

Review by: Winestate Magazine

