

GRAND BAROSSA SHIRAZ 2011

Heritage

Chateau 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 sub-regions of the Barossa.

Winemaking

All of the grapes were fermented in small batches to retain their sub-regional characters. A cultured yeast was used to start the fermentation and the wine spent 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. After gentle pressing the wine spent 18 months in seasoned-French & American oak hogsheads. After maturation each parcel was carefully assessed for its unique role in the final blend.

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
pH 3.55	Stainless steel	Drinks well now or cellar for 7 years
TA 6.44g/L	Oak	Match with
RS 3.0g/L	French & American Oak	Peppered beef tenderloin with portobello-Marsala sauce.
Alc. 14.0%	Winemaker	Garlic roast Pork
	Stuart Bourne	Bottled under
		Screw Cap



DISTRIBUTION:

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