

Terroirs of the Barossa

HAND PICKED, BASKET PRESSED AND UNFILTERED



VINTAGE

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

This elegant and structured wine is made from grapes of the 80 year old vines at the Lowke family vineyard at Ebenezer. The vines grow in lighter sandy loam soil and are still cane pruned and hand picked as they have been for 3 generations.

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.

Further maturation in a mixture of French and American Oak for 15 months has resulted in a wine of great structure and finesse.

Tasting note

Ebenezer is located in the Northern most reaches of the Barossa and wines from this region are typically characterised by lifted aromas of lavender and spice. The palate is full of red fruits, leather, cedar and complex spice. We recommend cellaring for 10 years.

VINEYARD : **Ebenezer District** VARIETY : **SHIRAZ**

Winemaker	: Tim Smith
Alc	: 15.0%
Fermentation	: Stainless steel
Vineyard	: Ebenezer District
Soil	: Sandy Loam over grey Clay
Vine Age	: 80 yrs +
Region	: Barossa
Maturation	: French & American Oak
Maturation time	: 15 months
Bottled	: Unfiltered
Cellar	: 10 - 15 years
Bottled under	: Cork
Cases	: 400



DISTRIBUTION:

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

Ph: (02) 9907 7735 / Fax: (02) 9907 7734

Email: nsw@chateautanunda.com / www.chateautanunda.com