

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

The full flavours reflect the old vines and fertile red soils of the Matchoss vineyard at Greenock where the grapes were sourced.

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

The dark, brooding regional characters of plum and licorice are to the fore of this wine. The palate is focused and linear, with dark bitter chocolate notes and an elegant long persistent finish. We recommend cellaring for 10 years.

VINEYARD : **GREENOCK**

VARIETY : **SHIRAZ**

Winemaker	: Tim Smith
Alc	: 15.0%
Fermentation	: Stainless steel
Vineyard	: Greenock
Soil	: Heavy brown earths
Vine Age	: 65 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.

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