



ICON OF THE BAROSSA

The Everest

Grenache 2009

Heritage

This wine represents the absolute pinnacle of winemaking here at Chateau Tanunda. We select only the very best grapes from individual vineyard blocks in exceptional vintages, set aside only the finest part of the fermented wines for maturation in the finest French oak only. We then make a barrel selection of the finest wines to produce two puncheon barrels of the pinnacle, or Everest, of that vintage.

Vineyard

The 2009 vintage comes from one select vineyard parcel in the western Greenock sub-region, a small block of 40 year old bush vines. Yields are controlled to less than 1ton/acre with careful viticultural management by hand, allowing for optimum ripening conditions and best possible quality Grenache. Hand picked.

Winemaking

The grapes are destemmed and fermented in small open new French puncheon over 18 days for extended skin contact. We gently hand plunge the must several times per day for a gentle extraction of aromas, colour and tannins.

Prior to basket pressing, the finest part of the must is run off and racked to new French oak to naturally complete malolactic fermentation before 20 months maturation on lees in our cellars. Bottled unfiltered and unfiltered. Three years bottle aging before release.

pH:	3.51	Closure:	Cork
TA:	6 g/l	Maturation:	20 Months New French Oak
RS:	0.2 g/l	Potential Cellaring:	10-15 Years
Alc/Vol:	15%	Winemaker:	Tim Smith



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Score: 96 POINTS

Review by: James Halliday, Australian Wine Companion 2013 Edition

Good colour; it would seem that only one barrique was made of this wine, and I have to admit this is an exceptional Barossa Valley grenache, with real depth to the flavour, the red fruits having swallowed up the oak, having spent 20 months in the barrique on lees. The points awarded also reflect the degree of difficulty inherent in achieving this result. Drink By: 2025 Date Tasted: 17 Mar 2012 Published: 17 Jul 2012

Score: 95 + POINTS

Review by: Lisa Perrotti-Brown MW, www.erobertparker.com

Deep garnet in color, the 2009 The Everest Old Bush Vine Grenache offers an incredibly alluring nose of raspberry preserves, fresh lavender, mandarin peel and spice cake with hints of dried mint, potpourri and Ceylon tea. Full bodied, rich and luscious in the mouth, the generous flesh is well supported by crisp acid and a medium level of silky tannins, finishing long and spicy. Delicious now, it promises to get better and better and should drink to 2024+.

TROPHY/GOLD - BAROSSA GRENACHE OF SHOW

Review by: International Wine Challenge 2014

Score: 98 POINTS

Review by: Huon Hooke, huonhooke.com

Medium deep red colour, with the merest tinge of purple. The aromas are spicy and quite minty, slightly medicinal, aniseed, black fruit and red fruits, a hint of licorice, fathomlessly complex. The palate is lusciously rich and fruit-sweet, gorgeous and captivating. A blinder of a wine. Sweet, with a touch of firmness on the finish and a clean aftertaste that seems to linger forever.

