



ICON OF THE BAROSSA

*The Everest*

## Shiraz 2009

### Heritage

This wine represents the absolute pinnacle of winemaking here at Château 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 a select vineyard parcels in the Greenock, Seppeltsfield and Vine Vale sub-regions, all old vine Shiraz ranges in age from 32- 50 years. Yields are controlled to less than 1ton/acre with careful viticultural management by hand, allowing for optimum ripening conditions and best possible quality Shiraz. Hand picked.

### Winemaking

The grapes are destemmed and fermented in small open stainless steel fermenters over 9 days. We gently hand plunge and pump-over 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 oak to naturally complete malolactic fermentation before racking to new French and American oak for 22 months maturation in our cellars. Bottled unfinned and unfiltered. Three years bottle aging before release.

Production: 1000 bottles

pH:	3.46	Closure:	Cork
TA:	7.3 g/L	Maturation:	22 months French and American
RS:	0.2 g/L	Potential Cellaring:	10-20 Years
Alc/Vol:	14.5%	Winemaker:	Tim Smith



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**Score: 94 Points**

**Review by: James Halliday, Australian Wine Companion 2013 Edition**

Neither fined nor filtered, with some impact on the brightness of the colour; it is the best wine of the vintage, and the vintage itself has to be 'truly exceptional'. Some would question whether '09 could be thus regarded, but this is certainly a wine full of power, character and flavour, the last coming in part from 22 months in new French and American oak; there are interesting changes in flavour as the wine moves across the palate, from black fruits to red to spicy/savoury nuances. Dauntingly complex, and I would love to see it in 10 years. Drink By: 2030 Date Tasted: 17 Mar 2012, Published: 17 Jul 2012

**Score: 95 + Points**

**Review by: Lisa Perrotti-Brown MW, [www.erobertparker.com](http://www.erobertparker.com)**

Deep garnet colored, the 2009 The Everest Shiraz opens with intense scents of kirsch, dried cranberries, mulberries and blackberry tart with whiffs of cedar, potpourri, Indian spices, peppered salami and fertile loam in the background. Full-bodied and richly fruited in the mouth, it reveals layers of complex flavors supported by a medium level of grainy tannins and up-lifting acidity before finishing with great persistence. Approachable now, it should drink beautifully to 2023+.

