



ICON OF THE BAROSSA

The Everest

Shiraz 2010

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. 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 2010 vintage comes from a select vineyard parcels in the Greenock, Seppeltsfield and Vine Vale sub-regions. 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 and seasoned French oak for 24 months maturation in our cellars. Bottled unfiltered and unfiltered. Three years bottle aging before release.

Production: 1080 bottles

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|----------|----------|----------------------|----------------------|
| pH: | 3.49 | Closure: | Cork |
| TA: | 6.4 g/L | Maturation: | 24 months French oak |
| RS: | >0.2 g/L | Potential Cellaring: | 15-20 Years |
| Alc/Vol: | 15% | Winemaker: | Tim Smith |



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Score: GOLD MEDAL

Review by: International Wine & Spirit Competition 2014

Wonderful nose on this inky deep red wine. Black Forest gateau and gingerbread! Hints of violets and concentrated fruits, blackberry, damson, plums, cassis and framboise with touches of herb and anise. Dense chocolatey tannins and malty oak combine with the intense fruit/spice/herb/earth/mineral flavours to produce a mighty smooth, glossy palate. Old vine complexity shows on the rich elongated finish.

Score: 98 Points

Review by: Huon Hooke, huonhooke.com

Deep red/purple colour; earthy dusty aromas with some vegemite notes. The wine is super-rich and lusciously fruited, a gorgeous full-bodied and dense wine, with sensational flavour and length. Great flavour, power, seamless texture - a wine of grandeur.

Score: 95 POINTS, TOP CELLARING SELECTIONS

Review by: James Halliday, Australian Wine Companion Magazine

From two famous vineyards, open-fermented and hand-plunged, basket-pressed to one new French puncheon and two used barriques for 2 years maturation, 90 dozen made. An Everest indeed, but K2 Mountain might have been the better proposition, for the fruit power has been boosted by the alcohol.

Score: 93+ POINTS

Review by: Lisa Perrotti-Brown MW, The Wine Advocate

Deep garnet-purple in color and endowed with a complex nose of blackberry preserves, creme de cassis and dried plums layered over an undercurrent of sandalwood, star anise, Chinese five spice and dark chocolate, the big, full-bodied and voluptuous 2010 The Everest Shiraz is loaded with black fruits in the mouth with medium to firm levels of fine-grained tannins and balanced acid supporting the generous fruit character. The spicy finish keeps going on for a long while. Drink it now to 2022+.

Score: SILVER MEDAL

Review by: International Wine Challenge 2016

