Château Tanunda
·ESTD· 1890·
BAROSSA · AUSTRALIA

The Château
BETHANIAN SHIRAZ

2011

Heritage

Château Tanunda was established in 1890 and is the site of the very first vines planted in the Barossa in the 1840s. 'The Château' is a heritage icon, the grand buildings, magnificent gardens and vineyards are owned by the Geber family who continue the century old tradition of fine winemaking.

Vineyard

The grapes for this year's Bethanian Shiraz were grown on the sandy loam soils of blocks 11 and 15 of our Bethany vineyard which was first planted in 1960.

Winemaking

The two blocks were picked separately and the grapes were destemmed, but not crushed, and spent seven days on their skins in open fermenters to gently extract colour, flavours and tannins. Regular pump overs and rack and returns prior to gentle basket pressing have made a full-bodied wine.

Tasting note

Lifted aromas of blackberry, blueberry and black pepper supported by spicy, dark berry fruits on the palate. The extensive finish is framed by elegant, fine-grained from eighteen months' maturation in a combination of new and seasoned American and French oak barriques and hogsheads.

Analysis

pH	3.47	**Oak (Age & Type)**	**Cellar Time**
		American and French oak barriques	5 - 10 years
		& hogsheads . New & seasoned oak.	
TA	6.50g/L		
RS	2.2g/L	**Winemaker**	**Bottled under**
		Stuart Bourne	Cork
Alc.	14.0%		

DISTRIBUTION:

Australian Food and Beverage Group P/L, Château Tanunda, PO Box 6113 Frenchs Forest DF NSW 2086.
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SILVER OUTSTANDING
Review by: International Wine & Spirit Competition 2013

94 POINTS
Review by: James Halliday, Australian Wine Companion 2015
From two blocks on the Bethany Estate vineyard, separately picked and
open-fermented. It is full-bodied, and flush with blackberry and plum
fruit; the same potpourri of barriques and hogsheads of new and used
American and French oak is accompanied by chewy tannins. Needs more
time, but will get there as the tannins soften.

DOUBLE GOLD MEDAL
Review by: China Wine & Spirits Award 2014

SILVER MEDAL
Review by: Sydney Royal Wine Show 2014