

ICON OF THE BAROSSA

'50 Year Old Vines' Shiraz 2015

Heritage

Château Tanunda was established in 1890 and is the site of some of the first vines planted in the Barossa in the 1840s as well as one of the Valley's first wineries. The 'Old Vines' series showcases the significant history and special wine characteristics of a selection of old vine vineyards for which the Barossa valley is world famous. The Barossa Old Vines Charter was instituted to register vineyards by age, so that older vines could be preserved, retained and promoted.

Vineyard

The grapes from this wine come from just two small vineyards in the Nuriootpa and Vine Vale parishes of the Barossa. The Nuriootpa vineyard lies on sandy loams and alluvial clays, while he Vine Vale vineyard is on very deep sand soils over clay These low-yielding "Barossa Old Vines" were planted between 1960 and 1961 and are now fully mature. They have a root structure and trunk thickness that encourage diversity of flavor and character. Their worthiness has been proven over many vintages, consistently producing the highest quality fruit.

Winemaking

The grapes are destemmed, but not crushed, and spend seven days on their skins in open fermenters with hand-plunging twice daily to more gently extract colour, flavours and tannins.

This is followed by careful basket pressing and malolactic fermentation in a combination of new and seasoned American and French oak prior to 20 months maturation in our cellars. In keeping with our non-interventionalist winemaking style we neither fine nor filter this wine.

Production: 5,500 bottles

Tasting Note:

Medium to deep crimson/purple. Powerfully intense aniseed, blackberry, mulberry and blueberry fruit aromas, with ginger, mint notes. Vigorous and fleshy with generous blueberry, blackberry flavors, excellent mid-palate richness and plentiful brambly-chocolatey tannins.

Alc/Vol:	15.5%	Closure:	Cork
TA:	6.54 g/l	Maturation:	20 Months new and seasoned French and American Oak
RS:	>2 g/l	Potential Cellaring:	12-15 Years
рН	3.46	Winemaker:	Neville Rowe





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Score: 95 POINTS

Review by: Huon Hooke, huonhooke.com

Equal #6 of 71 Barossa Shiraz 2015 Deep, rich red colour with tinges of purple. The bouquet is smoky, earthy, sooty and charcoal over dark plum and cranberry fruit. Appealing integration of char oak and dark Barossa shiraz fruit. It's full-bodied and superbly textured, with flesh and intensity, dark chocolate and cocoa powder. Excellent wine, satisfying and plush. Drink 2017-2037

Score: 93 POINTS

Review by: Mike Bennie, Wine Business Magazine

A riotous red of deep flavour, pleasing fog of perfume and general lip-smacking satisfaction. It offers concentrated berry-cherry flavours with licks of coffee and cocoa. Oak lends a sweet spice, and builds detail into the thick, rich texture. Full figured done very well.

A SINGLE BOTTLE WORTH YOUR ATTENTION

Review by: Peter Bourne

January 2018 Keen Eye Pick: This iconic Barossa shiraz is bold, brash and potent. Sourced from 2 vineyards planted in 1960-61, this splendid shiraz tells the story of the Barossa's unique terroir. Enjoy with a juicy T-bone steak.

Score: 95 POINTS

Review by: Jane Faulkner, Halliday Wine Companion

Destemmed not crushed, 7 days on skins, open-fermented, hand-plunging and basket-pressed to new and seasoned American and French oak for 20 months. Everything is in its place from spicy dark fruits, fine tannins to the judicious use of oak. It's quite savoury with umami flavours from licorice to soy sauce and just manages to stay in the elegant spectrum. Drink By 2026

Score: SILVER MEDAL

Review by: China Wine and Spirits Awards 2018

Score: 91 POINTS

Review by: Joe Czerwinski, The Wine Advocate

Mulberries and baking spices mark the nose of the 2015 50 Year Old Vines Shiraz, which was blended from several Barossa subregions. It's full-bodied, round and supple, with softly dusty tannins on the finish. It's not hugely complex or rich, yet it manages to be immensely satisfying and just a joy to drink. That's what I call balanced! Drink 2018 - 2025

