



GRAND BAROSSA

CABERNET SAUVIGNON

2005

Heritage

Château Tanunda was established in 1890 and is a heritage icon of Australia's wine industry. This 'GRAND' building, its magnificent gardens and vineyards are owned by the Geber family who continue the century old tradition of fine winemaking.

Vineyard

GRAND BAROSSA Cabernet Sauvignon is selected from various low yielding Barossa and Eden valley vineyards.

Winemaking

The grapes were destalked (separating berries from the bunch) and placed uncrushed into small stainless steel open fermenters. A cultured yeast was used to start the fermentation and the tanks were hand plunged spending 7 days on skins at 26° C. The skins were gently pressed in the JLB Vaslin Bucher press and all of the parcels were matured for 22 months in a mixture of new and older French and American oak.

Tasting note

The Grand Barossa Cabernet Sauvignon has lifted regional characteristics of chocolate and cassis. The palate is medium-bodied and has great presence and structure. The subtle use of French oak has enhanced the wine giving it an integrated fruit weight, subtle tannin structure and defined long length.

Alc
14.5 %

Fermentation
Stainless steel

Oak (Type & Age)
French & American Oak
(New & 4 - 5 year old)

Winemaker
Tim Smith

Cellar Time
Drinks well now or cellar for 3 - 5 years

Match with
Beef bourguignon, roast meats or on its own with an aged cheddar cheese

Bottled under
Cork



DISTRIBUTION:

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