



GRAND BAROSSA

2006

CABERNET SAUVIGNON

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 is selected from our own vineyards as well as from selected premium growers in the valley.

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

This is an elegant, layered and textured wine displaying Cabernet Sauvignon's classic restrained, yet lifted, blackcurrant notes on both the nose and palate. Great fruit intensity combines with subtle vanilla flavours and soft tannins from extended barrel ageing with leather and cigar box notes adding complexity. A wonderful example of new world winemaking with a traditional touch.

Analysis

pH 3.51

TA 6.83g/L

RS 4.3g/L

Alc. 14.5%

Fermentation

Stainless steel

Oak (Type & Age)

French & American Oak

Winemaker

Tim Smith

Cellar Time

Drinks well now
or cellar for up to 10 years

Match with

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

Bottled under

Cork



DISTRIBUTION:

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