

GRAND BAROSSA

2008

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

For our GRAND BAROSSA wines we select grapes grown throughout the Barossa and its myriad of sub-regions. It is this diversity of 'terroirs' which enables us to create our classic and refined house style.

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 18 months in a mixture of new and older French oak.

Tasting note

Lifted aromas of blackcurrant, blackberry and vanilla are accompanied by vibrant, dark berry fruits on the palate. The finish is long with fine-grained tannins from eighteen months maturation in a combination of new and older French oak hogsheads. Although drinking well now this wine may be cellared for up to ten years from vintage.

Analysis		Fermentation	Cellar Time
рН	3.47	Stainless steel	Drinks well now
TT 4	6 67 JI		or cellar for up to 8 years
TA	6.67g/L	Oak (Type & Age)	Match with
RS	0.4g/L	French Oak	Beef bourguignon, roast meats or
	_		on its own with an aged cheddar
Alc.	14%		cheese.
		Winemaker	Bottled under
		Tim Smith	Cork

