

100 YEAR OLD VINES

HAND PICKED, BASKET PRESSED AND UNFILTERED



VINTAGE

2006

SHIRAZ

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

The Barossa is home to some of the world's oldest Shiraz grapevines. The fruit for this wine comes from a vineyard over 100 years old which is befitting of the Château and its history.

Winemaking

Hand picked, basket pressed and unfiltered, the gentle unobtrusive winemaking has captured the subtle and intriguing characters of these Shiraz Vines. 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 28° C. Further maturation in four year old American Oak Hogsheads for 15 months has resulted in a wine of great structure and finesse.

Tasting note

The classic regional characters of dark, spicy plums are all complimented by the subtle vanillin tones of old American oak, which also helps lengthen the palate of the wine with fine grained tannins. We recommend cellaring for 10 years.

Winemaker	: Tim Smith
Alc	: 15.0%
Fermentation	: Stainless steel
Vine Age	: 100 yrs +
Region	: Barossa Valley
Maturation	: American Oak
Maturation time	: 15 months
Bottled	: Unfiltered
Cellar	: 10 - 15 years
Bottled under	: Cork
Cases	: 400



DISTRIBUTION:

Australian Food and Beverage Group P/L, Château Tanunda Estate, P.O. Box 81, Seaforth NSW 2092.

Ph: (02) 9907 7735 / Fax: (02) 9907 7734

Email: nsw@chateautanunda.com / www.chateautanunda.com