



Shiraz 2022

Heritage

'The Everest' is the pinnacle of Château Tanunda's wine making philosophy, it represents the ultimate Barossa Shiraz can achieve from the world's most renowned Shiraz producing region. Uncompromising quality defines this wine, crafted from ultra-quality grapes, hand-picked, basket pressed and neither fined nor filtered and matured in superior French oak barrels. These wines are afforded the utmost attention and craftsmanship in the winery. The Everest is the peak of Barossa winemaking.

Vineyard

The Everest from the outstanding 2022 vintage was selected from the Vine Vale sub-region where century old vines thrive in the deep sandy loam soils of our Lot 100 vineyard. Yields are controlled to less than one tonne/acre with careful viticultural management by hand, allowing for optimum ripening conditions and the best possible quality Shiraz.

Winemaking

Only the very best grapes are selected from individual vineyard blocks. Hand-picked, hand-sorted to one tonne open fermenters with regular hand plunging and seven days on skins before careful basket pressing. The highest quality wines are then set aside for 18 months maturation in the finest French oak as part of our Everest selections (50% new oak). A selection is then made of only the finest wine to bottle the pinnacle of that vintage – The Everest.

Suitable for vegans and vegetarians.

Tasting

An intense, enticing nose of rich, red berry fruits and subtle French oak. The wine is incredibly dense and focused with a richness and purity that simply exudes top class Barossa Shiraz. Rich dark chocolate, mocha, aniseed and cedar spice are all to the fore, but the central core is highly focused.

NEW RELEASE 96 POINTS – ANDREW CAILLARD MW

oH: Soil Type Vine Vale Lot 100 – Deep Sandy Loam

TA: 7.1 g/L Maturation: 18 months in French Oak (50% New)

RS: <0.5 g/L Peak Drinking: 2027-2042

Alc/Vol: 14.9% Winemaker: Jeremy Ottawa

Production: 380 bottles Closure: Natural cork

