

The Everest

Shiraz 2021

Heritage

'The Everest' is the pinnacle of Chateau 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 2021 vintage was selected from the Nuriootpa sub-region where century old vines thrive in the cracking alluvial clays of the De Ruiter family 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. A barrel selection is then made of only the finest wines 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.

99 POINTS – SAM KIM, WINE ORBIT
98 POINTS – RAY JORDAN
97 POINTS – KEN GARGETT
97 POINTS – ANDREW CAILLARD MW
95 POINTS – DAVE BROOKES, HALLIDAY WINE COMPANION
95 POINTS – STUART KNOX, HUON HOOKE'S THE REAL REVIEW
96 POINTS – JENI PORT



pH:	3.55	Soil Type	Nuriootpa – Cracking Alluvial clays
TA:	7.2 g/L	Maturation:	18 months in French Oak (33% New)
RS:	0.5 g/L	Peak Drinking:	2026-2042
Alc/Vol:	14.9%	Winemaker:	Jeremy Ottawa
Production:	55 dozen	Closure:	Natural cork

CHÂTEAU TANUNDA

9 Basedow Road (PO Box 316), Tanunda SA 5352 | T: 08 8563 3888 | F: 08 8563 1422
info@chateautanunda.com www.chateautanunda.com