

ICON OF THE BAROSSA



Shiraz 2013

Heritage

This wine represents the absolute pinnacle of winemaking here at Château Tanunda. We select only the very best grapes from individual vineyard blocks in exceptional vintages, set aside only the finest part of the fermented wines for maturation in the finest French oak only. We then make a barrel selection of the finest wines to produce two puncheon barrels of the pinnacle, or Everest, of that vintage.

Vineyard

The 2013 vintage comes from the Hage, Scholz and Semmler vineyards in the Nuriootpa, Ebenezer and Lyndoch sub-regions respectively. Yields are controlled to less than 1ton/acre with careful viticultural management by hand, allowing for optimum ripening conditions and best possible quality Shiraz. Hand picked.

Winemaking

The grapes are destemmed and fermented in small open stainless steel fermenters over 7 days. We gently hand plunge and pump-over the must several times per day for a gentle extraction of aromas, colour and tannins.

Prior basket pressing, the finest part of the must is run off and racked to oak to naturally complete malolactic fermentation before the highest quality juice in the cap was run-off to new French and American oak for 23 months maturation in our cellars. Bottled unfined and unfiltered. Released at a minimum of 5 years after vintage.

Reviews

96 Points, Huon Hooke - Superbly deep, dense purple/red colour, the aroma incredibly dense blackberry essence, spicy, closed at first, tight and bunched-up. Deep, full-bodied and concentrated, the tannins are ample and smooth, supple and ripe. An amazing wine. Will live long-term. 2018-2040

95 Points, Mike Bennie - Wine Business Magazine 2018

pH:	3.45	Closure:	Cork
TA:	7.23 g/L	Maturation:	23 months French and American
RS:	0.5 g/L	Potential Cellaring:	15-20 Years
Alc/Vol:	14.5%	Winemaker:	Stuart Bourne

