



CHATEAU TANUNDA
NOBLE BARON
Shiraz 2008

Area of Production:

Barossa, Australia.

Soil:

Clay, sand, ironstone and limestone base.

Grape Variety:

100% Shiraz.

Production Technique:

Hand picked, basket pressed and unfiltered. The grapes spend two weeks on their skins with regular hand plunging to gently extract color, flavor and tannins. Matured in a combination of new and older French and American oak for 18 months.

Characteristics:

Color: Deep garnet.

Bouquet: Blackberry, spice, plum and licorice give way to a subtle integration of smoky, vanillin oak.

Taste: Dark cherry and bramble fruit with chocolate nuances and savory notes of leather and spice. Oak integrates with the supple fruit, excellent tannin structure and balanced acidity.

Alcohol Content: 14.5%.

Total Acidity: 7 g/l.

Excellent with roast meats and tomato-based pasta.