

TALTARNI

Taltarni Estate Cabernet Sauvignon 2008

Region: Pyrenees, Estate Grown 100%

Variety: Cabernet Sauvignon 94%, Merlot 6%

Crafted exclusively from Estate grown fruit, Taltarni Cabernet Sauvignon 2008 honours the winery's international reputation for making superb red wines. Taltarni's great legacy is deeply rooted in the unique combination of low yielding gravelly loam soils of its vineyards and the temperate climate of the Pyrenees, producing wines hallmarked by distinctive regional characteristics of mint, pepper and spice.

In 2008, harvest conditions were ideal until mid-late March when a heat wave accelerated the ripening of the grapes, we had to adapt to the conditions in the vineyard as well as the winery. The grapes were crushed and destemmed and fermented on skins. After pressing, the wines completed malolactic fermentation in a mix of new and old French barriques. The wine was racked, and blended with a small amount of Merlot to add some complexity.

Winemaker Comments

A dark purple colour, the wine displays blackberry and blackcurrant flavours balanced with nice toasty characters provided by the French oak. On the palate, the tannins offer a nice structure where the fruit carries the flavours for quite a long time, a very complex and elegant wine made to drink in a year or two but will also benefit from cellaring for up to 15 years.

Acid: 6.6g/l pH: 3.55

Residual Sugar: Dry

Alcohol by volume: 14.5%

Harvested: March 2008

Bottled: February 2010

Aging: New—4 year old French & American oak

Cellaring Potential: Now—15 years

Winemaker: Loïc Le Calvez



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