

# TALTARNI

## Estate Shiraz 2009

**Region:** Pyrenees 100%

**Variety:** Shiraz 86%, Mourvèdre 9%, Viognier 5%

### Wine Analysis

Acid: 6.1 g/l pH: 3.58

Alcohol by volume: 14.0 %v/v

Harvested: March 2009

Residual Sugar: Dry

Aging: New-4-year-old French & American oak

### Harvest/Winemaking

Small wine parcels are cool-fermented to retain fresh fruit characters. The wine undergoes extended skin contact to enhance complexity and soften tannins. 10% of the wine undergoes malolactic fermentation in barrel, integrating subtle oak, cedar and spice characteristics. The wine then matures for 18 months in 40% new, mainly French, oak, with about 10% in American oak. A selection of fruit for this wine is sourced from an old Victorian Shiraz clone planted in 1864.

### Winemaker Comments

A vibrant plum dark red colour, this wine displays dark red berry aromas. These are perfectly balanced with pepper and spice flavours released by the Mourvèdre component and subtle floral characters from the Viognier. A flavorful palate, with spicy oak characters, and a nice long structure. The backbone of ripe tannins will ensure the longevity of the wine.

### Food Match

Herb-crusted rack of lamb

### Cellaring

Up to 15 years

### Winemakers

Loïc Le Calvez & Karina Damberg

### About Taltarni

Established in 1969, Taltarni is one of the founding wineries of Victoria's Pyrenees wine region. Today, Taltarni produces a diverse folio of French-inspired still wines and méthode traditionnelle-crafted sparklings.

