

# TALTARNI

## T Series Sauvignon Blanc Semillon 2009

Region: Pyrenees, Victoria

Variety: Sauvignon Blanc 93% Semillon 7%

The cool spring leading into the 2009 harvest resulted in lower yields, but produced grapes with structured, elegant fruit flavours. The long, cool ripening season enabled the Sauvignon Blanc and Semillon to develop a full spectrum of varietal flavours, whilst retaining excellent natural acidity. The Sauvignon Blanc components were picked in two separate harvests: early for fresh, zesty citrus characters and mid for blackcurrant and passionfruit flavours.

The grapes were harvested at night to maximize freshness. They were de-stemmed, crushed and membrane pressed. The juice was cold settled, racked and then the different parcels fermented in stainless steel using two yeast strains in conjunction to help maximize the passionfruit aromas in the finished blend. The wine was kept on light lees and stirred fortnightly for four months. The parcels were then blended, stabilized and filtered prior to bottling.

### Winemaker Comments

The 2009 is a pale straw with bright green tints. It is fresh and lively with lemon and passionfruit notes from the Sauvignon Blanc complemented by straw and guava flavours from the Semillon. The refreshingly zesty natural acidity is perfectly complemented by persistent, sweet fruit and a textural mid-palate from the lees contact.

### Wine Analysis

**Acid:** 6.9 g/L **pH:** 3.16

**Residual Sugar:** 3.2 g/L

**Alcohol:** 13.0 % v/v

**Harvested:** 24 February - 3 March 2009

**Bottled:** September 2009

**Cellaring:** Drink now

### Winemaker

Loic Le Calvez



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