

# TALTARNI

## Taltarni Shiraz Mourvèdre Grenache 2005

Region: Victoria: Heathcote 55%, Pyrenees 45%

Variety: Shiraz 60%, Mourvèdre 30%, Grenache 10%

Shiraz, Mourvèdre and Grenache are classic blending partners in the Southern Rhone region in France. Central Victoria is also ideally suited to producing wines in this style due to the cool nights and warm days throughout the growing season.

Taltarni's Shiraz Mourvèdre Grenache has been carefully blended from fruit sourced from Heathcote and our vineyard in the Pyrenees. The blend is predominantly Shiraz which provides structure, pepper and long elegant tannins. Mourvèdre has been blended in to add spice, mid palate weight and soft, savoury tannins whilst the Grenache adds juicy red fruit characters.

2005 was a particularly warm vintage in both Heathcote and the Pyrenees. This resulted in ripe, rich red wines with soft, spicy fruit and hints of mocha.

The grapes were destemmed, crushed then fermented in stainless steel on skins for 14 days. The wine was pressed, underwent malo-lactic fermentation, blended and was then aged in a combination of stainless steel, French and American oak.

### Winemaker Comments

Deep red with hints of brick red just appearing, this wine is looking remarkably fresh and vibrant. Dark cherry and violet characters from the Grenache lead into spicy Mourvèdre notes then darker fruit, soft white pepper and mocha flavours from the Shiraz. This wine has amazing length with soft, supple tannins and a rich, juicy texture.

### Wine Analysis

Acid: 6.1 g/l pH: 3.58

Residual Sugar: Dry

Alcohol by volume: 14.0%

Harvested: March 2005

Aging: Stainless Steel, French & American oak

Cellaring Potential: Now – 5 years



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339 Taltarni Road | Moonambel | Victoria 3478 | Australia  
www.taltarni.com.au