

TALTARNI

Taltarni Reserve Shiraz Cabernet 2004

Region: Victoria, Pyrenees 100%

Variety: Shiraz 72%, Cabernet Sauvignon 28%

Crafted from our finest Pyrenees fruit, the 2004 Taltarni Reserve follows a long tradition of great Taltarni reds whilst acknowledging the uniquely Australian history of Shiraz Cabernet blends. It also blends modern Australian winemaking techniques with traditional, timeless French winemaking practices, perfectly capturing the philosophy of winemaking at Taltarni.

2004 was a superb vintage in the Pyrenees with early spring rains followed by a long, cool, dry growing season. This meant the grapes were harvested with maximum fruit flavours and balanced, ripe tannins. After harvest, the separate batches of grapes were destemmed and crushed to a range of fermenters. The wines were fermented on skins for 14–20 days then basket pressed directly to new French oak barriques. After malolactic fermentation the wines were racked, blended then returned to barrels for 15 months prior to bottling.

Winemaker Comments

A deep ruby colour, this wine offers intense blackcurrant characters and typical Pyrenees mint flavours with some well integrated toasty, mocha, cigar box notes from the oak. It displays a fantastic balance of fruit freshness and the firm tannins typical of Taltarni, making it perfect for drinking now or cellaring for up to 10 years.

Wine Analysis

Acid: 6.0g/L pH: 3.65 RS: dry

Alcohol by volume: 14.0 %

Harvested: March & April 2004

Bottled: October 2005

Maturation: 15 months in new French barriques

Cellaring Potential: 10 years

Winemaker: Loïc Le Calvez



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