

TALTARNI

Taltarni Pyrenees Estate Shiraz 2008

Region: Pyrenees 100%

Variety: Shiraz 89%, Mourvèdre 9%, Viognier 2%

Taltarni Pyrenees Shiraz was first made in 1977. Taltarni Pyrenees Shiraz exemplifies the Pyrenees regional benchmark style, sourced from mature and carefully nurtured Shiraz vines from Taltarni's Estate. A selection of fruit for this wine is from an old Victorian Shiraz clone planted in 1864.

Taltarni's Pyrenees Shiraz is an exquisite wine crafted using Taltarni's finest winemaking methods. The majority of this fruit was picked before the heatwave in mid March. Small parcels were fermented on skins, with the wine undergoing extended skin contact to enhance the complexity of the wine and soften tannins. The wine underwent malo-lactic fermentation in stainless steel and in barrel, integrating subtle oak, cedar and spice characteristics. The wine was matured for 2 years in oak, ranging from new to 4 years old.

Winemaker Comments

A deep plum red colour, this wine displays some dark plum and blackberry aromas. This is balanced with hints of pepper and spices flavours released by the Mourvèdre component and subtle floral, violet character from the Viognier. The palate is full and rich with dark fruits and spicy oak characters. Its long structure, with a backbone of ripe tannins, ensures the longevity of the wine for up to 10 years.

Acid: 6.4 g/l pH: 3.51

Residual Sugar: Dry

Alcohol by volume: 14.5%

Harvested: 27th February–19th March 2008

Bottled: 10 March 2010

Aging: New–4 year old, 60% French & 40% American oak

Cellaring Potential: Now–10 years



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