

TALTARNI

Taltarni Heathcote Shiraz 2008

Region: Heathcote

Variety: Shiraz 95% Mourvedre 5%

The 500 million year old volcanic soil that makes up Heathcote's unique topography has long been regarded as the reason for such exceptional shiraz. Known as Cambrian earth, the red soil of Heathcote is noted for producing shiraz with intense fruit characters and chocolate mint tones.

Sourced from a single vineyard, Taltarni Heathcote Shiraz is cold soaked on skins in open top fermenters. This allows maximum extraction of aromatics and soft skin tannin into the wine. It is then fermented over a two week period making sure to work the skins softly to create a smooth well structured and full bodied style. Post primary fermentation it is put to American oak and undergoes malolactic fermentation which maximises oak integration. The 2008 Heathcote Shiraz is crafted to reflect the distinctive style of the Heathcote terroir and set to complement Taltarni's great family of superb Victorian red wines.

Winemaker Comments

The wine is a deep rich crimson red colour, displaying lovely dark cherry and plum aromatics with a hint of mocha and vanilla. The intensity of the nose follows onto the palate with balance, elegance and robust tannins to provide the drinker with a lengthy well structured wine. The Taltarni Heathcote Shiraz displays great regionality and can be enjoyed early in its life or will cellar well for up to 10 years.

Wine Analysis

Acid: 6.1 g/L pH: 3.57

Alcohol by volume: 14.6%

Residual Sugar: 4 g/L

Harvested: 12 February 2008

Bottled: March 2010

Ageing: New—4 year old American oak hogsheads for 24 months

Winemaker: Loïc Le Calvez

Pyrenees Wine Region



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