

TALTARNI

Taltarni Reserve Shiraz Cabernet 2005

Region: Victoria, Pyrenees 86%, Heathcote 14%

Variety: Shiraz 72%, Cabernet Sauvignon 28%

Crafted from our finest Pyrenees fruit, the 2005 Taltarni Reserve follows a long tradition of great Taltarni reds whilst acknowledging the uniquely Australian history of shiraz cabernet blends. It also combines modern Australian winemaking techniques with traditional, timeless French winemaking practices, perfectly capturing the philosophy of winemaking at Taltarni.

2005 was a dry, warm vintage in the Pyrenees, with low rainfall throughout the growing season, producing grapes with rich, ripe fruit flavours and 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 20 months prior to bottling.

Winemaker Comments

A deep ruby colour, this wine offers intense blackberry characters and liquorice 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: 6.2g/L pH: 3.54 RS: dry

Alcohol by volume: 14.1 %

Harvested: March & April 2005

Bottled: February 2007

Maturation: 20 months in new French barriques

Cellaring Potential: 10 years

Winemaker: Loïc Le Calvez



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