

TALTARNI

T Series Sauvignon Blanc Semillon 2010

Region: Pyrenees, Victoria

Variety: Sauvignon Blanc 89% Semillon 11%

The conditions in January and February 2010 were ideal for a long and cool ripening season enabling the Sauvignon Blanc and Semillon to develop a full spectrum of varietal flavours, whilst retaining excellent natural acidity. The Sauvignon Blanc components were picked in two separate harvests: early for fresh, zesty citrus characters and mid for blackcurrant and passion fruit flavours.

The grapes were harvested at night to maximize freshness. They were de-stemmed, crushed and membrane pressed. The juice was cold settled, raked and then the different parcels fermented in stainless steel using two yeast strains in conjunction to help maximize the passion fruit aromas in the finished blend. The wine was kept on light lees and stirred fortnightly for four months. The parcels were then blended, stabilized and filtered prior to bottling.

Winemaker Comments

The 2010 is a pale straw with bright green tints. It is fresh and lively with lemon and passion fruit notes from the Sauvignon Blanc complemented by nice straw and guava flavours from the Semillon. The refreshingly zesty natural acidity is perfectly complemented by persistent, sweet fruit and a textural mid-palate from the lees contact.

Wine Analysis

Acid: 6.8 g/L **pH:** 3.09

Residual Sugar: 2.9 g/L

Alcohol: 12.5 % v/v

Harvested: 16 February - 25 February 2010

Bottled: August 2010

Cellaring: Drink now

Chief Winemaker

Loïc Le Calvez



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