

TALTARNI

Taltarni Three Monks Fumé Blanc 2011

Region: Victoria, Pyrenees 74%, Tasmania 26%

Variety: Sauvignon Blanc 100%

Taltarni is one of the Australian pioneers of Sauvignon Blanc. Taltarni's Three Monks Fumé Blanc 2011 is crafted from carefully selected, low yielding vines grown in Taltarni's vineyards in Victoria's Pyrenees and Tasmania. 50% of the blend was fermented in stainless steel, using wild ferment and two different Sauvignon Blanc yeast strains. The remaining 50% of the blend was barrel fermented in French oak, then batonnaged weekly for eight months; enhancing the complexity, mid-palate weight and spiciness of this delicious wine.

Winemaker Comments

The 2011 Fumé Blanc is a pale straw with fresh, green tints. The flavour is intense with lime blossom, grapefruit and white nectarine, all perfectly integrated with the attractive, spicy oak characters from the time spent in French barrels. The palate displays generous lemon and nectarine flavours, with the Tasmanian component adding crisp grapefruit flavours, mineral notes and great length. Best in its youth, this wine will also reward cellaring of up to 3 years. Taltarni Three Monks Fumé Blanc 2011 is a food friendly wine that would match perfectly to a number of seafood and soft Asian dishes.

Wine Analysis

Acid: 7.6 g/L pH: 3.18

Alcohol by volume: 12.5% v/v

Residual Sugar: 1.3 g/L

Harvested: Victoria: February 2011. Tasmania: March 2011.

Winemaker: Loïc Le Calvez & Karina Damberg



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