



TALTARNI CABERNETS 2018

REGION: 100% PYRENEES, VICTORIA

VARIETY: CABERNET SAUVIGNON 55%, MERLOT 40%, PETIT VERDOT 5%

The Taltarni 'dynamic' range of wines represents the style, taste and artistic expression of our winemakers.

The 2017 growing season received low rain fall, which was ideal for the ripening of all 3 components of this classic blend. The varieties were harvested and fermented separately. Traditional open ferments were undertaken with 15% of this blend being held for 6 weeks on skins for extended maceration to show the true intensity of the Estate. The wine underwent malolactic fermentation in a combination of new and seasoned French oak and was aged for 12 months prior to blending.

WINEMAKER COMMENTS

A traditional blend of Cabernet, Merlot and Petit Verdot creates a real insight to the terroir vibrancy of our Moonambel vineyard, here in the Pyrenees.

Fruitful on the nose with lovely textural and structural components this blend is a new world approach to traditional Bordeaux blends.

KEY FEATURES

- An Australian take on a classic Bordeaux blend
- Taltarni's reds are renowned as some of Australia's most cellar-worthy
- Trophy at the 2018 Western Victorian Wine Challenge
- Top 100 and Blue Gold at the 2019 Sydney International Wine Comp
- Gold at the 2018 China Wine and Spirits Awards
- Gold at the Western Victorian Wine Challenge
- Top of Class at the 2018 Western Victorian Wine Challenge

WINE ANALYSIS

Acid: 6.0g/L pH: 3.63 Alcohol by volume: 14.0% Residual Sugar: Dry Harvested: March 2017 Winemaker: Robert Heywood, Peter Warr & Ben Howell







