



# TALTARNI

## TALTARNI GRENACHE SHIRAZ MOURVÈDRE 2019

REGION: PYRENEES

VARIETY: GRENACHE 39%, SHIRAZ 34%, MOURVÈDRE 27%

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

Grenache was planted in 2016 with this blend in mind, this inaugural harvest of Grenache was picked based on allowing the fruit to reach flavour ripeness before over-developing tannin. With a dry season the Shiraz was also harvested at a lower Baume. Finally, the Taltarni Estate Mourvèdre was allowed to hang on the vine to attain its full varietal flavour and soft texture.

### WINEMAKER COMMENTS

All the parcels of fruit were loaded into separate small open top fermenters and were allowed to cold soak for 5 days. The ferments were then submerged with French oak boards and allowed to warm and initiate fermentation naturally, before being pressed and placed into French oak barriques, where malolactic fermentation was undertaken. After 8 months of maturation the wines were blended to produce a wine that is greater than the sum of its parts.

With a deep plum colour, this medium-bodied wine is perfectly balanced, while still showing the finest points of each varietal. The Grenache contributes the core bright red fruit aromatics and sweet dark berry flavours on the palate, while the Shiraz intensifies the palate with earthy notes and enriches the weight. The Mourvèdre ties the blend together by adding the soft spice notes to aroma and palate while lingering long on the finish.

### WINE ANALYSIS

**Acid:** 6.0g/L **pH:** 3.54

**Alcohol by volume:** 13.8%

**Residual Sugar:** Dry

**Harvested:** Mar-April 2019

