



TALTARNI T-SERIES SAUVIGNON BLANC 2018

REGION: PYRENEES, VICTORIA VARIETY: SAUVIGNON BLANC 100%

The Taltarni T Series is a fresh range of premium wines for enjoying everyday moments . . . to a t.

With a temperate growing season, the grapes ripened fully on the vine and produced very intense varietal flavours. This consistent growth allowed our vignerons to perfectly time their pick which maximised these flavours while retaining the ideal natural acid. The fruit was whole-bunch-pressed and fermented at low temperatures to optimise the aromatics that sauvignon blanc can deliver.

Aged on lees with regular Battonage resulted in an elegant and subtle complexity that matched the refined yet full flavours. The wine has seen a small amount of time in oak to further add to the texture and lingering finish.

WINEMAKER COMMENTS

Vibrant tropical and fresh fruits on the nose integrate with the flavours of lime and gooseberry, driving the palate with natural acidity. The complexity and persistence of fruit, complemented by the depth of palate, justifies our philosophy of combining our two great climatic regions.

KEY FEATURES

- T Series is a fresh range of premium wines
- Taltarni is a reputable, iconic Australian brand
- T Series Sauvignon Blanc over delivers on quality at this price
- Drink now or age for up to 3 years

WINE ANALYSIS

Alcohol by volume: 12.5% **Acid**: 6.3g/L **pH**: 3.18 Residual Sugar: Dry Harvest: Early 2018 Winemakers: Robert Heywood & Ben Howell





