



TALTARNI

TALTARNI T SERIES SHIRAZ 2017

REGION: PYRENEES, VICTORIA
VARIETY: SHIRAZ 100%

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

In 2017, an early warm spring made allowed a long growing season in the Pyrenees that produced full flavoured red wines. With limited rain fall through-out the season, the vines produced fruit rich in concentration and full of flavour.

The fruit was harvested and placed directly into traditional stainless steel fermenters. Natural fermentation commenced and was held on its skins for 8 days, before being pressed to oak barrels. In a combination of French and American oak, the wine underwent malolactic fermentation and was allowed to age for 12 months with minimal intervention prior to bottling.

WINEMAKER COMMENTS

The 2017 T-Series Shiraz boasts an aroma of dark forest fruit with notes of light spices. These aromas transition to the palate via flavours of red berries and cassis, with a hint of oak that lingers in a luscious finish.

Drink now or age for up to 5 years.

KEY FEATURES

- Taltarni is a reputable, iconic Australian brand
- T Series Shiraz over delivers on quality at this price point

WINE ANALYSIS

Acid: 5.4 g/L pH: 3.56 **Alcohol by volume:** 13.5%
Harvested: March 2017 **Residual Sugar:** Dry
Ageing: French & American Oak
Winemakers: Robert Heywood, Peter Warr & Ben Howell

