

## TALTARNI THE PATRON 2017

REGION: VICTORIA, PYRENEES, ESTATE GROWN

VARIETY: CABERNET SAUVIGNON 54%, SHIRAZ 46%

Blended from specially selected sites of both Cabernet Sauvignon and Shiraz at the Estate's vineyard in the picturesque Pyrenees, this wine is scrupulously handcrafted to truly express not only the local terroir but also the absolute spirit of that which is Taltarni.

The vines are meticulously tended in the quest for perfection; including a green harvest at veraison reducing the yield to 1 tonne per acre in order to truly represent our vineyard terroir. The cool nights and warm days of the Pyrenees provide the ideal conditions to allow slow ripening of the fruit.

This wine represents the epitome of the Estate's quality in terms of both vineyard and winemaking. It has structure and finesse along with drive and concentration and is the true essence of Taltarni Vineyards.

### WINEMAKER COMMENTS

Harvesting each variety separately almost 3 weeks apart is hard to manage when you want to co-ferment, but we are lucky enough to be able to send the shiraz that ripened 3 weeks earlier to cold storage. When the cabernet sauvignon is ready to harvest, we bring the shiraz out of cold storage and destem the two together into the same tank. Cold maceration then takes place for 3 days while the grapes warm and initiate fermentation naturally. We then complete alcoholic fermentation over the next 12 days and maintain on skins for a further 4 weeks. This allows lovely soft supple tannin extraction and polymerization and a unique flavour profile only produced by the co-fermentation of the two varieties which is very distinctive as it would not exhibit the same result by blending wine the conventional way.

The wine is then pressed into barrel and undergoes malolactic fermentation in 60% new French oak. It is left to age for another 22 months in those barrels to deliver a wine showing elegance and power and a true representation of the terroir of Taltarni.

The nose displays ripe red forest fruit accompanied by subtle notes of toasted oak and cigar box. This is then transferred seamlessly through to the palate that delivers the power and concentration expected of a wine of this calibre with great silky textural phenolics and great restraint.

### WINE ANALYSIS

**Acid:** 6.5   **pH:** 3.53   **Alcohol by volume:** 13.4%  
**Residual Sugar:** Dry   **Harvested:** April 2017  
**Maturation:** 24 months in 60% new French oak barriques  
**Winemaker:** Robert Heywood

