



TALTARNI

TALTARNI MOURVÈDRE 2021

REGION: PYRENEES
VARIETY: MOURÈDRE 88%, SHIRAZ 12%

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

Selected from a site-specific block within the vineyard this Mourvèdre was fruit thinned throughout the season to reduce yield and increase fruit intensity. Harvested from mature estate vines the fruit was destemmed into small open fermenters and allowed to initiate fermentation naturally, then inoculated mid-ferment to guarantee completion. Using a combination of heading down boards and pump overs the fruit was allowed to warm naturally to complete fermentation. The wine was pressed and transferred into French oak barriques, where malolactic fermentation was undertaken.

WINEMAKER COMMENTS

With a deep plum colour, this medium-bodied wine is perfectly balanced, while still showing the finest points of the varietal. This wine displays the distinctive Mourvèdre characteristics of white pepper and spice, whilst a plush palate delivers notes of soft spice and fresh red berry lingering long on the finish.

WINE ANALYSIS

Acid: 6.0g/L **pH:** 3.41 **Alcohol by volume:** 13.0%
Residual Sugar: Dry **Harvested:** April 2021

