



TALTARNI
A lifetime of key moments.

HALLIDAY
★★★★★
5 RED-STAR WINERY

TALTARNI OLD VINE SHIRAZ 2020

REGION: PYRENEES, ESTATE GROWN
VARIETY: SHIRAZ

The Old Vine Series was created to showcase the traditions of the Taltarni winery and the elegance that can be attained from old Shiraz vines in the Pyrenees. Taltarni was founded on these big, beautiful reds and they are still a mark of pedigree.

Being harvested from the initial block of Shiraz planted on the Taltarni estate in the late 1960's, this wine is truly crafted from within the vineyard and so handled separately within the winery from its arrival. Harvested from the oldest Shiraz vines in block 21, fruit and shoot thinning occurs during the growing season to keep yields to below 5 t/ha, which in turn provides balance and increases concentration within the fruit.

WINEMAKER COMMENTS

The fruit was harvested in the cool of the morning and crushed into a small open top fermenter, 30% of the fruit remains as whole-bunches. It was then inoculated and headed-down to enable silky tannin and rich red fruit extraction. Utilising a combination of heading-down and a small amount of pump overs, the ferment was managed over 10 days at higher temperatures which resulted in a delicacy of the fruit and structure to be extracted but showing the terroir of the vineyard as well. Towards the end of the ferment, malolatic fermentation is introduced and allowed to finish in 30% new and seasoned French oak barriques.

This wine was developed to show the intensity in our old vines and how they can deliver great complexity and quality, year in year out.

Showing elegance and balance, this wine has layer upon layer of flavours complemented by a solid core of currants, plums and spicy aromatics. The palate is medium weight with succulence and seamless silky tannins and lingers long after the wine.

Wine Analysis

Acid: 6.5 g/L **pH:** 3.57

Alcohol by volume: 14.5 % **Residual Sugar:** Dry

Harvested: April 2020 **Aging:** 16 months in French Oak barriques 30% new

