



TALTARNI OLD VINE CABERNET 2018

REGION: PYRENEES, ESTATE GROWN VARIETY: CABERNET SAUVIGNON 100%

Taltarni's Old Vine Series showcase the traditions of the Taltarni winery and the elegance that can be attained from old vines in the Pyrenees.

Being harvested from the initial block of cabernet sauvignon planted on the Taltarni estate in the late 1960's, this wine is truly crafted from within the vineyard and handled separately within the winery from its arrival. Fruit and shoot thinning take place during the season to reduce the tonnage to around 5 t/ha, with a dry growing season and a reduced yield the resulting fruit was extremely concentrated.

WINEMAKER COMMENTS

The fruit was harvested in the cool of the morning and crushed into a 3-tonne open-top fermenter, 15% of the fruit was left as whole bunches. It was then inoculated and headed down to extract the natural tannin and intense fruit flavours. The ferment was managed over 8 days at moderate temperatures which resulted in a delicacy of the fruit and structure to be extracted. Towards the end of ferment, malolactic fermentation was initiated and then finished off in a combination of 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.

A full-bodied wine that is finely balanced, this wine reflects the low yielding, aged vines from which it was harvested. With rich red fruit flavours and varietal earthy tones, this wine lingers on the palate with chalky round tannins, this wine has the ability to age long into the future.

WINE ANALYSIS

Acid: 7.2g/L **pH**: 3.48 Alcohol by volume: 14.0% Residual Sugar: Dry Harvested: April 2018 Aging: 18 months in French Oak barriques







