



TALTARNI

TALTARNI BLANC DE PYRENEES 2022

REGION: PYRENEES, VICTORIA

VARIETY: SAUVIGNON BLANC 69%, VIOGNIER 18%, CHARDONNAY 13%

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

A relatively temperate start to the 2022 season in the Pyrenees allowed the vines to produce fruit-driven styles. Picked at optimal developmental stages, all these varieties were fermented in small oak barrel batches. Fermenting them at room temperature allowed us to develop complexity and textural components. Battonaged in barrel over six months delivered weight and volume. All these wines were aged separately and blended just prior to bottling.

WINEMAKER COMMENTS

Golden yellow in colour, this wine has myriad aromatics. Up front, there is hints of passionfruit and citrus from the Sauvignon Blanc and Chardonnay, in the background there are notes of stone fruit and pear from the Viognier accompany the nose.

On the palate, this wine shows a lovely acid backbone and nice texture from its work on lees in barrel. It presents with a vast array of flavours from the combination of varieties in the blend.

WINE ANALYSIS

Acid: 6.5g/L **pH:** 3.25

Harvested: Feb-Mar 2022

Alcohol by volume: 12.0%

Residual Sugar: Dry

