



HALLIDAY
★★★★★
5 RED-STAR WINERY

TALTARNI

TALTARNI FUME BLANC 2022

REGION: PYRENEES VICTORIA 86%, TASMANIA 14%
VARIETY: SAUVIGNON BLANC 100%

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

Sourced from our own estates, whole bunches of grapes were loaded directly into the press to maintain the intense varietal flavours and retain the ideal natural acidity of the grapes. After being pressed, chilled and racked, the juice naturally started fermentation. The wine was transferred to large French oak barrels to finish its fermentation. Fermenting at low temperatures in oak intensified the aromatics and allowed the development of a finely balanced wine with impeccable structure and finesse. The wine remained on lees which were battonaged weekly to develop the texture and weight of the wine.

WINEMAKER COMMENTS

Displaying a crisp straw colour with a fine green hue, the wine exhibits varietal aromas of guava along with complex mineral and delicate oak notes. Being well balanced with a generous front palate that extends into a mouth-filling grapefruit acid, this wine lingers with a soft creamy finish.

With melon flavours that softly dissipate into honeydew, this wine is a true representation of the fumé style.

WINE ANALYSIS

Acid: 6.3g/L **pH:** 3.01
Residual Sugar: Dry

Alcohol by volume: 12.5 %
Harvested: Feb-Mar 2022

