



HALLIDAY
★★★★★
5 RED-STAR WINERY

TALTARNI

TALTARNI SHIRAZ VIOGNIER 2022

REGION: PYRENEES, VICTORIA
VARIETY: Shiraz 89%, Viognier 11%

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

The 2022 growing season received low rain fall, which was ideal for the ripening of the two components of this blend. The varieties were harvested and fermented together, using traditional open fermentation techniques. The wine underwent malolactic fermentation in a combination of new and seasoned French oak and was aged for 8 months prior to blending.

WINEMAKER COMMENTS

Selected from small batches of co-fermented Shiraz and Viognier, this blend was created using small open top fermenters. A proportion of each variety was left as whole bunch to add complexity to the finished wine, which was then aged in a combination of new and old French oak.

The resulting wine displays stonefruit and lifted floral notes derived from Viognier, this is complemented by the spice and rich red berry flavours of the Shiraz. With a medium-bodied, fruit driven palate this wine provides a smooth and extended finish with vibrance and complexity.

WINE ANALYSIS

Acid: 6.7g/L **pH:** 3.35 **Alcohol by volume:** 13.5%
Residual Sugar: Dry **Harvested:** April 2022

