



TALTARNI

TALTARNI FUME BLANC 2017

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

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

Sourced from our own estate, 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 raked, 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. 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.

KEY FEATURES

- The Taltarni winemaking team has drawn on their combined experience to produce one of the world's most difficult varieties
- Barrel fermented in French oak
- Highly acclaimed wine

WINE ANALYSIS

Acid: 6.6g/L **pH:** 3.2 **Alcohol by volume:** 13%
Residual Sugar: Dry **Harvested:** Feb-Mar 2017
Winemakers: Robert Heywood & Ben Howell

