



TALTARNI
A lifetime of key moments.

HALLIDAY
★★★★★
5 RED-STAR WINERY

TALTARNI RESERVE SHIRAZ CABERNET 2014

REGION: VICTORIA, PYRENEES, ESTATE GROWN

VARIETY: SHIRAZ 63%, CABERNET SAUVIGNON 37%

Our Reserve Shiraz Cabernet is a museum-released, meticulously crafted, great Australian red. This wine is the pinnacle of the portfolio.

Crafted from our nest Pyrenees Estate fruit, the 2014 Taltarni Reserve follows a long tradition of great Taltarni reds whilst acknowledging the uniquely Australian history of shiraz cabernet blends. 2014 was an ideal season for red varietals in the Pyrenees with a warm winter creating an early bud burst and extended growing season. Harvested in the cool of the morning and processed into small batch open top fermenters, the wine was cold soaked to slowly extract the varietal flavours. With a naturally starting ferment, the fruit was traditionally handled and submerged with French oak boards to minimise all mechanical extraction, and maximise the fruit aromatics and flavours. The wine was then placed into French oak barrels where it was allowed to age and develop.

WINEMAKER COMMENTS

Rich red brick in colour with beautiful aromatics of blueberry and black current, this wine is interestingly more Cabernet dominant in style than shiraz, which is contrary to its blend percentages. A supple and velvety palate presents itself with flavours of earthy tones and forest floor fruits, which are enriched by hints of mint and bitter chocolate. Drink now or age for decades to come.

KEY FEATURES

- This wine is the best of one of our most successful vintages for both Cabernet and Shiraz and epitomises the style and terroir that is Taltarni.
- Blends modern winemaking techniques with timeless 'old world' winemaking practices; perfectly capturing the philosophy of winemaking at Taltarni.
- Taltarni's estate reds are renowned as some of Australia's longest lived and most cellar-worthy; they're our pedigree.

WINE ANALYSIS

Acid: 6.3% **pH:** 3.57

Alcohol by volume: 14.4%

Residual Sugar: Dry

Harvested: April 2014

Maturation: 18 months in 40% new French oak barriques

Winemaker: Robert Heywood & Peter Warr

