



TALTARNI
A lifetime of key moments.

HALLIDAY
★★★★★
5 RED-STAR WINERY

T SERIES SAUVIGNON BLANC 2016

REGION: PYRENEES VICTORIA, TASMANIA
VARIETY: SAUVIGNON BLANC

The Taltarni T Series is a fresh range of premium wines for enjoying everyday moments . . . to a t.

The 2016 growing season was ideal for the white grapes across both states. With an exceptional dry growing season, the grapes quickly ripened on the vine and produced very intense varietal flavours. This consistent growth allowed our vignerons to perfectly time their pick which maximised these flavours while retaining the ideal natural acid. The fruit was whole-bunch-pressed to allow for an increase in skin contact, and fermented at low temperatures to optimise the aromatics that sauvignon blanc can deliver. Age on lees and regular battonaged resulted in elegant and subtle complexity that matched the refined yet full flavours. The wine has seen a small amount of time in oak to further the texture and add to the lingering finish.

WINEMAKER COMMENTS

Aromatic tropical and fresh fruits integrate with the palate flavours of grapefruit and lime. This wine is driven by its fruit intensity and a natural acidity. The complexity and persistence of fruit, complemented by the depth of palate, justifies our philosophy of combining our two great climatic regions to produce a wine of true substance.

KEY FEATURES

- Taltarni is a reputable, iconic Australian brand
- Taltarni's T Series range seriously over delivers on quality at this price point
- T Series is a fresh range of premium wines for enjoying everyday moments
- Drink now or age for up to 3 years

WINE ANALYSIS

Acid: 8.0 g/L pH: 3.16

Alcohol by volume: 13.5%

Residual Sugar: Dry

Winemaker: Robert Heywood & Peter Warr

