



T SERIES SHIRAZ 2016

REGION: VICTORIA VARIETY: SHIRAZ 100%

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

The 2016 harvest was able to be undertaken earlier, as the fruit was able to ripen and develop rich flavours due to the perfect growing season with ideal and consistent conditons.

The fruit, while flavour rich, still held its natural acidity - allowing it to be harvested and placed directly into traditional stainless steel fermenters. Allowed to warm naturally in tank, fermentation commenced and was held on its skins for 9 days, before being pressed to oak barrels. In a combination of French and American oak, the wine underwent malolactic fermentation and was allowed to age for 12 months with minimal intervention prior to bottling.

WINEMAKER COMMENTS

The 2016 T-Series Shiraz boasts an aroma of rich red fruit with notes of light spices. These aromas transition to the palate with flavours of brooding blackcurrant with a hint of oak that lingers with a velvet finish.

Drink now or age for up to 5 years.

KEY FEATURES

- Taltarni is a reputable, iconic Australian brand
- Taltarni T Series Shiraz seriously over delivers on quality at this price point
- T Series is a fresh range of premium wines for enjoying everyday moments

WINE ANALYSIS

Acid: 5.9 g/L pH: 3.56 Alcohol by volume: 14.0% Harvested: March 2016 Residual Sugar: Dry

Ageing: French & American Oak Winemakers: Robert Heywood, Peter Warr & Ben Howell







