Launch of Taltarni The Patron

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Taltarni is thrilled to announce the launch of its new iconic flagship wine, ***The Patron***. From specially selected sites of both Cabernet Sauvignon and Shiraz at the Estate’s vineyard in the picturesque Pyrenees, this wine is scrupulously handcrafted to truly express not only the local terroir but also the absolute spirit of that which is Taltarni.

The vines are meticulously tended in the quest for perfection; including a green harvest at veraison reducing the yield by 50% in order to concentrate the flavour. The cool nights and warm days of the Pyrenees provide the ideal conditions to allow slow ripening of the fruit. A yield of just 4 tonnes is then picked from the 2 acres of Cabernet Sauvignon and 2 acres of Shiraz.

Shiraz ripens earlier than Cabernet Sauvignon, so each variety is hand-harvested separately in the cool of the morning and at its optimum ripeness. The Shiraz is placed in cool storage until the Cabernet is ready. Both varieties are then de-stemmed prior to co-fermentation. After an extended period of 6 weeks maceration on skins, the wine is drained, pressed and filled into barrel. Only the best French oak barrels are used, of which 60% are new, 30% are 1 year old and 10% are 2 years old. After malolactic fermentation, the wine is then aged for 24 months. Wine from the best barrels is then selected and bottled under ***The Patron*** label.

This wine represents the epitome of the Estate’s quality in terms of both vineyard and winemaking. It has structure and finesse along with drive and concentration and is the true essence of Taltarni Vineyards. ***The Patron*** speaks for itself and is purely and utterly Taltarni.