



## **2017 Taurian**

**"In 1944 Peter Taurian made his first wine in his homeland, Friuli. Seventy two years later he harvested the first Friulano from his Tamar Valley vineyard. Man and vine have taken root in their new land."**

Taurian is a unique hand crafted wine made using ancient winemaking methods that are still practiced in some parts of Europe today. She also represents a very personal winemaking 'journey' of her Winemaker Glenn James. It's all about letting go!

Peter Taurian was born in Friuli and worked his first vintage with his father in 1944 as a 17 year old. Emigrating to Australia after the war he worked in many different regions before settling at Rosevears in the Tamar Valley of Tasmania. He planted a vineyard to predominantly Chardonnay and Pinot Noir, but sought out some Friulano rootlings to plant a few rows of his beloved variety. The first fruit from these vines were handpicked by Glenn James and his wife Jo Marsh in 2016.

Fermentation occurs using only the 'indigenous' yeast from the vineyard's own terroir. Once fermentation is complete Pandora is then sealed up and her precious contents matured on the skins and seeds for around 200 days. All the flavours and many other grape derived compounds produced by the vines each season in the presence of fermentation lees (yeast and malolactic bacteria) are slowly extracted and transformed during this period to produce an aromatic, complex and textured white wine.

Taurian is then gently basket pressed and it is only at this point that the wine has a small addition of sulphur dioxide to preserve all that has been captured. The wine is then matured on light yeast lees for six months.

Bottling occurs after careful racking, without any filtration or the use of fining agents, therefore the wine displays a light haze.

**Production: 600 bottles**

**Region: Tamar Valley, Tasmania**

**Vineyard: Taurian Vineyard**

**Varieties: Friulano 66% Riesling 22% Chardonnay 12%**

**Alcohol: 13%**

**Bottle: \$60**