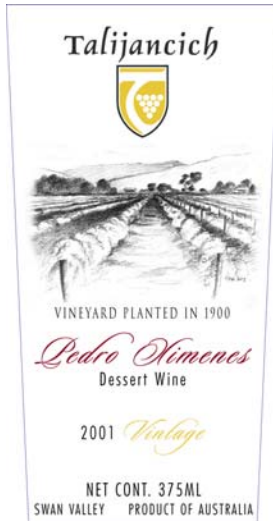


# TALIJANCICH PEDRO XIMENES 2001



## Tasting Notes

**Color:** Rich light golden amber body with a pale gold hue.

**Nose:** Intense honey and raisin characters with fresh ripe stone fruits and hints of toffee.

**Palate:** Displays rich, complex flavors of sweet apricot, honey and raisins with incredible texture and consistency on the palate. The wine shows layers of character and complexity, while finishing with excellent balance of fruit, alcohol and acid.

**Aging:** Talijancich Pedro Ximenes is pre-aged before bottling. The wine has been bottled at its peak and is ready to be enjoyed.

## Winemaking & Vintage Details

Pedro Ximenes is a variety not often associated with premium fortified wines in Australia, though this is not the case in its homeland of Spain. The 2001 vintage is the first straight varietal Pedro Ximenes Liqueur that the winery has set aside for maturation. This wine represents the very best of this unique variety in Australia, and it would sit very comfortably alongside the finest from Spain.

In 2001, Talijancich experienced an incredible vintage where sugar levels reached 27 Beaumé. Over 75% of the fruit was literally raisins.

The 2001 vintage was fortified with white spirit and 5 year old brandy, then matured in old brandy casks.

## Specifications

Blend: 100% Pedro Ximenes  
Alcohol: 17.8%  
pH: 3.81  
TA: 5.3 g/L  
Residual Sugar: 270 g/L

***MOST SUCCESSFUL EXHIBITOR <250 TONS – Wine Show of WA 2003***  
***MOST SUCCESSFUL EXHIBITOR – Swan Valley Wine Show 2001***



## TASTING NOTES

Wines imported by The Country Vintner, Inc.

Visit our Australian Website [www.countryvintner.com.au](http://www.countryvintner.com.au)