

TALIJANCICH “JULIAN JAMES” WHITE SOLERO



Tasting Notes

Color:

Deep amber, with a gold core and light golden hue.

Nose:

Pronounced, complex and developed characters of raisins and honey with lifted hints of toffee.

Palate:

A lovely, mouth filling wine, displaying complex flavors of honey, toffee and raisins, finishing silky smooth and showing great persistence.

Aging:

Julian James White Solero is pre-aged before bottling.

Winemaking Information

For three generations Talijancich has successfully produced fortified liqueurs from specific varieties; namely Tokay and Shiraz.

Their production methods remain unchanged since fortified wines were first made in the Swan Valley over 100 years ago. Fruit is selected from vineyards over 50 years of age, that has ripened to that important 'raisin like' stage. The fruit is crushed, minced and fermented for a short time prior to the addition of old brandy and white spirit.

The wines then begin their careful Solero blending and maturing process in old French Cognac and English oak casks, where the flavors become more intense and luscious, creating truly unique after dessert wines, with an average age of 10 years.

Specifications

Blend: 70% Tokay, 20% Pedro Ximenes & 10% Verdelho
Alcohol: 17.5%
pH: 3.82
TA: 4.6 g/L
Residual Sugar: 220 g/L

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



TASTING NOTES

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