



TALTARNI
A lifetime of key moments.

TALTARNI CUVÉE ROSÉ 2013

REGION: PYRENEES, TASMANIA, ADELAIDE HILLS

VARIETY: PINOT NOIR 52%, CHARDONNAY 46%, PINOT MEUNIER 2%

Our flagship cool-climate méthode-traditionnelle sparklings are at the very heart of Taltarni.

The 2013 season was ideal at the Taltarni Estate Vineyards for producing sparkling base fruit. This cool climate fruit exhibited bright varietal flavours, reaching maturity while still retaining a lean, natural acidity. The fruit was pressed and was exposed to a passive oxidative treatment. With traditional fermentation methods of cold settling and low temperature ferments, the wine produced reflects the quality of the fruit while developing an elegant texture. Partial malo was undertaken in oak with selected batches to further enhance the structure of the wine. Once blended the wine was inoculated with a champagne yeast strain for tirage.

WINEMAKER COMMENTS

Salmon in colour, aromas of briosh and rose water lift from the glass. This pairs perfectly with bright red berry flavours on the palate that are accentuated with a strawberry acid. The driving length of this acid is balanced with a light cream weight that fills the mouth.

KEY FEATURES

- Crafted in accordance with '*méthode-traditionnelle*' techniques.
- **Trophy Sydney International Wine Competition 2018**
- **Blue Gold Sydney international wine competition 2018**
- **Gold Champagne and Sparkling wine world championships 2018**
- **Best in Class Best Australian Vintage Sparkling Rose Champagne and Sparkling wine world championships 2018**
- **Gold Perth Royal Wine show 2018**

WINE ANALYSIS

Acid: 8.5g/L **pH:** 3.11

Alcohol by volume: 12.0%

Residual Sugar: 8.2g/L

Harvested: February - March 2013

Minimum time on lees: 46 Months

Winemaker: Robert Heywood Ben Howell

