

# TALTARNI

## Taltarni Blanc de Blancs 2011

**Region:** Victoria  
**Variety:** Chardonnay

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### Wine Analysis

Acid: 9.3 g/l pH: 3.06  
Alcohol by volume: 11.6 %v/v  
Residual Sugar: 10 g/L  
Harvested: February 2011  
Tiraged: April 2012  
First Disgorged: Aug 2013

### Harvest/Winemaking

2011 was one of the coolest vintages we have experienced at Taltarni which produced a perfect growing season for Sparkling Varieties. Touted as one of the best vintages in memory for our sparkling's, this Blanc de Blancs truly shows what great quality method traditionnelle sparkling's the Pyrenees can deliver. The exceptional fruit flavour profile, coupled with great acidity made for a year to remember with all our sparkling varieties. This wine was fermented in its bottle and matured on yeast lees according to traditional methods.

### Winemaker Comments

A lovely rich straw yellow colour with a fine mousse and persistent bead, this is a creamy, succulent and refreshing sparkling wine with a lifted bouquet of citrus, apple and peach. The time on yeast lees has given this wine a lovely, textured mid palate and a smooth lingering finish.

### Food Match

Great with fresh grill seafood and citrus salad

### Cellaring

Drinking beautifully now and will cellar up to 5 years.

### Winemakers

Robert Heywood

### About Taltarni

Established in 1969, Taltarni is one of the founding wineries of Victoria's Pyrenees wine region. Today, Taltarni produces a diverse folio of French-inspired still wines and méthode traditionnelle-crafted sparkling's.



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