

TALTARNI

Taltarni Brut 2011

Region: Victoria 62%, South Australia 33%, Tasmania 4%
Variety: Chardonnay 62%, Pinot Noir 32%, Pinot Meunier 6%

Wine Analysis

Acid: 8.0 g/l **pH:** 3.28
Alcohol by volume: 11.8 %v/v
Residual Sugar: 8.4 g/L
Harvested: February—April 2011
Tiraged: September 2011
First Disgorged: July 2014

Harvest/Winemaking

2011 was one of the best growing seasons for sparkling fruit Taltarni has ever experienced in its illustrious history. We had an extended cool summer, with moderate rainfall and little disease. This allowed the fruit to ripen slowly on the vine, creating complex and distinct varietal characters along with succulent natural acidity.

Winemaker Comments

A vibrant straw colour, this wine has a delicate bead with a lovely persistent and creamy mousse. Hints of citrus and strawberry on the nose are complimented with elegant aromas of bread and nuts from the time spent on yeast lees. A clean line of natural acidity is balanced perfectly with the dosage to create a true representation of arguably one of the best sparkling wines Taltarni has ever produced.

Food Match

Great on its own, or with lightly grilled seafood dishes.

Cellaring

Drink now or cellar for up to 5 years

Winemakers

Robert Heywood & Loic Le Calvez

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 sparklings.



Taltarni Vineyards | 339 Taltarni Road | Moonambel | Victoria 3478 | Australia
info@taltarni.com.au | +61 (0) 3 5459 7900 | taltarni.com.au | facebook.com/taltarnivineyard | @Taltarni

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