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.