



TALTARNI
A lifetime of key moments.

HALLIDAY
★★★★★
5 RED-STAR WINERY

TALTARNI BRUT 2012

REGION: PYRENEES, TASMANIA, ADELAIDE HILLS

VARIETY: CHARDONNAY 64%, PINOT NOIR 32%, PINOT MEUNIER 4%

Our flagship cool-climate méthode-traditionnelle sparklings are at the very heart of Taltarni; they're our essence.

With a warmer than usual winter, the vines woke from dormancy early, resulting in an advanced harvest. This was ideal for the sparkling fruit as it reached maturity before the onset of the hot summer - allowing the fruit to retain a natural lean acidity while still developing its full flavour.

WINEMAKER COMMENTS

Straw in colour, this wine has a refined and delicate bead from almost 3 years on tirage lees, which has also resulted in persistent and creamy mousse on the palate. Soft aromas of honeysuckle are complimented with elegant toasty aromas of brioche and roasted nuts from the time spent on yeast lees.

A bright natural, lime acidity that lingers on the finish is balanced perfectly with a soft, creamy texture that fills the palate.

KEY FEATURES

- An ideal aperitif or paired well with natural shellfish dishes
- Drink now or enjoy in many years to come
- Over-delivers on quality at this price point
- Highly Awarded, with key accolades including:
 - **92 points and 5 stars** in the 2016 James Halliday Wine Companion
 - **92 points** by Tyson Stelzer in the 2017 Wine Business Magazine
 - **95 points and TOP GOLD** in the 2016 Royal Sydney Wine Show

WINE ANALYSIS

Acid: 7.8g/L **pH:** 3.24

Alcohol by volume: 12.8%

Residual Sugar: 8.0g/L

Harvested: February - March 2015

Min time on lees: 30 months

Winemaker: Robert Heywood & Peter Warr

