



TALTARNI
A lifetime of key moments.

HALLIDAY
★★★★★
5 RED-STAR WINERY

TALTARNI CUVÉE ROSÉ 2012

REGION: VICTORIA, SOUTH AUSTRALIA, TASMANIA

VARIETY: CHARDONNAY 59%, PINOT NOIR 35%, PINOT MEUNIER 6%

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

The 2012 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 Chardonnay components to further enhance the structure of the wine. Once blended and prepared for release, the wine was inoculated with a champagne yeast strain for its secondary fermentation in bottle.

WINEMAKER COMMENTS

A pale salmon colour, this sparkling has aromatic notes of bread crust and nuts with hints of rose water. 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

- The true Australian wine style, an Australian 'red' treasure
- Crafted in the 'méthode-traditionnelle' French style
- Key accolades include:
 - **92 points** by Tyson Stelzer in the 2017 Wine Business Magazine

WINE ANALYSIS

Acid: 6.9g/L pH: 3.2

Alcohol by volume: 12.1%

Residual Sugar: 9.3g/L

Harvested: February - March 2012

Minimum time on lees: 24 Months

Winemaker: Robert Heywood & Peter Warr

