



**TALTARNI**  
*A lifetime of key moments.*

HALLIDAY  
★★★★★  
5 RED-STAR WINERY

## TALTARNI BLANC DE BLANCS 2013

**REGION:** PYRENEES, ADELAIDE HILLS, TASMANIA  
**VARIETY:** CHARDONNAY 100%

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

2013 was an ideal season for growing sparkling fruit in the Pyrenees, producing fruit that was finely balanced between flavours and crisp acidity. Fermentation was undertaken at low temperatures in stainless steel, before select sections underwent malolactic fermentation in French oak. Once blended, the wine was then subjected to secondary fermentation in the bottle, as per the traditional sparkling method, and left to mature on its lees.

### WINEMAKER COMMENTS

A pale straw colour with a soft green hue, this wine has a fine mousse and persistent bead. Aromas of green apple and a hint of cinnamon are complimented by a perfectly balanced palate of toasted bread and mineral flavours, underpinned with crisp apple like acid.

### KEY FEATURES

- Drinking beautifully now, and will cellar up to 10 years
- Over-delivers on quality at this price point
- Crafted in the '*méthode-traditionnelle*' French style

### WINE ANALYSIS

**Acid:** 8.1g/L **pH:** 3.07

**Alcohol by volume:** 11.6%

**Residual Sugar:** 9.4g/L

**Harvested:** February 2013

**Min time on lees:** 24 months

**Winemaker:** Robert Heywood & Peter Warr

