



# TALTARNI

## TALTARNI CUVÉE ROSÉ 2013

REGION: PYRENEES, ADELAIDE HILLS, TASMANIA  
VARIETY: PINOT NOIR 52%, CHARDONNAY 46%, PINOT MEUNIER 2%

**Our flagship cool-climate méthode-traditionnelle sparklings are at the very heart of Taltarni.**

The 2013 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 rage, 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
- Highly Awarded, with key accolades including:
  - **Perpetual Trophy** 'Best Australian Sparkling Wine; at the 2018 & 2019 Sydney International Wine Competition
  - **Trophy** "Best Australian Rosé Vintage" at the 2018 Champagne & Sparkling Wine World Championships
  - **Top 100 and Blue Gold** at the 2019 Sydney International Wine Comp
  - **Gold** at the 2018 Champagne & Sparkling Wine World Championships
  - **Gold** at the 2018 Royal Perth Wine Show
  - **92 Points** in the 2019 Halliday Wine Companion
  - **92 Points** in the 2018 Australian Sparkling Report (Tyson Stelzer)

### WINE ANALYSIS

**Acid:** 8.9g/L **pH:** 3.12

**Alcohol by volume:** 12.0%

**Residual Sugar:** 10.0g/L

**Harvested:** February - March 2013

**Minimum time on lees:** 24 Months

**Winemaker:** Robert Heywood & Peter Warr

