



TALTARNI

TALTARNI TACHÉ SPARKLING ROSÉ 2013

REGION: VICTORIA, TASMANIA

VARIETY: CHARDONNAY 63%, PINOT NOIR 29%, PINOT MEUNIER 8%

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

Taché is the French word for 'stained'. At disgorging, Taltarni Taché is stained with red wine, which imparts the unique taste and elegant salmon colour.

2013 was an exceptional year for sparkling fruit. The conditions produced fruit that reached maturity while still maintaining bright and lean acid. This balance enhanced the subtle, yet complex flavours of the fruit. The grapes were whole bunch pressed, with the free run juice and pressings separated as per tradition. The juice was cold settled and fermented. After primary fermentation was complete, the base wine was aged on lees in tank before being prepared and inoculated for secondary fermentation.

WINEMAKER COMMENTS

This wine has developed lovely structure and secondary yeast characters due to its time on lees, displaying a hint of bread on the nose which is balanced with a creamy texture. The addition of a dosage liqueur of aged Pinot Noir at disgorging produces beautiful complementary strawberry and rose petal aromatics and a balance of acidity and sweetness, which results in a truly elegant sparkling rosé.

KEY FEATURES

- Over-delivers on quality at this price point
- Crafted in the 'méthode-traditionnelle' French style
- Key accolades include:
 - **92 Points** 2019 Halliday Wine Companion
 - **Double Gold** 2019 China Wine & Spirits Awards

WINE ANALYSIS

Acid: 7.3g/L **pH:** 3.21 **Alcohol by volume:** 12.0%

Residual Sugar: 9.3g/L **Harvested:** Feb-Mar 2013

Winemakers: Robert Heywood & Peter Warr

