



TALTARNI SPARKLING SHIRAZ 2019

REGION: VICTORIA

VARIETY: SHIRAZ 97% MATARO 1% CABERNET SAUVIGNON 1% VIOGNIER 1%

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

The 2019 vintage created optimal growing conditions which allowed the shiraz to be picked ripe and rich with vibrant red fruit on the nose and palate. Picked in the cooler night air from our estate vineyard and fermented in small open-top fermenters, the wine was kept on skins for 5 days with hand-plunging and pumpovers until it was gently pressed.

The wine was then aged in French oak barriques for 10 months before being prepared for tirage in accordance with the traditional method. After approximately 14 months on lees to further develop the wine and add to the creamy palate, the wine was disgorged, and fruitful dosage liqueur was added.

WINEMAKER COMMENTS

With rich dark fruit and chocolate aromas coupled perfectly with a vibrant blackcurrant palate, this wine is complemented with notes of aniseed and pepper with a long, delicate oak texture. On the palate, the sweetness has married perfectly with silky tannins from the Pyrenees to produce a velvety texture.

This wine has the elegance and structure expected from our terroir and delivers in every aspect required from this fantastic style of wine.

KEY FEATURES

- The true Australian wine style, an Australian 'red' treasure
- Crafted in the 'méthode-traditionnelle' French style

WINE ANALYSIS

TA: 5.7g/L **pH**: 3.49 Harvested: April 2019

Alcohol by volume: 14.5% First Disgorged: December 2021

Residual Sugar: 20 g/L







