



HALLIDAY  
★★★★★  
5 RED-STAR WINERY

# TALTARNI

## TALTARNI CUVÉE ROSÉ 2015

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**VARIETY:** PINOT NOIR 51%, CHARDONNAY 42%, PINOT MEUNIER 7%

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

A cool start to the 2015 growing season was well suited for growing sparkling fruit with a mild flow into the summer period. This cool climate fruit exhibited bright varietal character, delivering lovely line and length through a delicate natural acidity. The fruit was pressed in an oxidative manner allowing phenolics to settle and be removed from the juice with the use of traditional fermentation methods, cold settling, and low temperature, the wine produced reflects the quality of the fruit while developing an elegant texture component. Partial malolactic fermentation was undertaken in oak with selected Chardonnay components to further enhance the structure of the wine. Once blended and prepared for tirage, the wine was inoculated with a Champagne yeast strain for its secondary fermentation in bottle.

### WINEMAKER COMMENTS

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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.

### WINE ANALYSIS

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**Acid:** 7.2g/L **pH:** 3.01  
**Alcohol by volume:** 12.0%  
**Residual Sugar:** 7.5 g/L

**Harvested:** February - March 2015  
**Minimum time on lees:** 60 Months

