

TALTARNI

NV T Series Sparkling

Region: Victoria, South Australia

Varieties: Chardonnay, Pinot Noir

The T Series range is Taltarni for beginners. This wine has been crafted with the same attention to detail in the vineyard and winery as all of Taltarni's wines, but is softer and fruitier, making it perfect for enjoying immediately.

Taltarni T Series Sparkling NV is a traditional method sparkling made from the classic sparkling varieties: Chardonnay and Pinot Noir. It is sourced from various cool climate regions, predominantly from Taltarni's Pyrenees vineyard, but also from carefully selected sites in Bendigo, the Alpine Valleys, the Adelaide Hills and the south-east of South Australia. It is a blend of 70% current vintage and 30% reserve wine that is aged in stainless steel and older French oak.

Winemaker Comments

This wine is a pale lemon colour with fresh green tints. The bright, fruit driven wine shows an impressive array of citrus, melon, soft white peach and ripe strawberry flavours. The creamy, textural mid-palate extends into a crisp, refreshing finish. Taltarni T Series Sparkling is a great wine to enjoy any time, for any celebration. Enjoy it chilled whilst it's young and fresh.

Wine Analysis

Acid: 6.5 g/L pH: 3.3 RS: 11 g/L

Alcohol by volume: 12.5%

Dosage: Tasmanian Chardonnay aged in French oak foudres.

Winemaker:

Loïc Le Calvez



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