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'TALTARNI BRUT 2002 AWARDED 2005 AUSTRALASIAN SPARKLING WINE OF THE YEAR'

Tuesday 29th November 2005 – Taltarni is toasting the announcement as Winestate Magazine's 2005 Australasian Sparkling Wine of Year.

The 2005 Winestate Wine of the Year awards involves the tasting of over 8,000 wines, with category winners and subsequent finalists then selected from a re-tasting of wines awarded 4 ½ and 5 stars, during Winestate tastings conducted throughout 2005. In an amazing line up of top Australasian sparklings including *Jansz Premium Vintage Tasmania Cuvee Brut 2000*, *Yalumba D Black Méthode Champenoise 1998*, *Kreglinger 1999* and *Starvedog Lane Adelaide Hills Chardonnay Pinot Noir Pinot Meunier 2000*, the announcement of *Taltarni Brut 2002* as *Winestate's 2005 Australasian Sparkling Wine of the Year* highlights both the serious quality and Taltarni's dedication to being a leading producer of Australian sparkling wine.

Winestate's decision to award Taltarni Brut 2002 this prestigious title was unanimous, with Winestate Judge, Stephen John, describing the wines "fine bead, length, delicacy and lovely yeast malo complexity."

"To be one of the finalists for Winestate's Wine of the Year awards is rewarding and we have now won this category 3 times in the past 4 years," said Taltarni's General Manager of Operations, Leigh Clarnette. Setting a benchmark for other Australian sparkling wines our *Clover Hill* sparkling was previously awarded this prestigious title in 2002 for its 1998 and in 2004 for its 1999 vintage

Taltarni Brut 2002 has a series of unique qualities contributing to its winning success. "A blend of three classic sparkling varieties – chardonnay, pinot noir and pinot meunier, Taltarni is fortunate enough to be able to leave the wine on yeast lees for at least 18-24 months prior to release according to traditionnelle methodé champenoise processes. A feature which many of our competitors don't emulate," said Leigh.

Leigh also describes "Taltarni's long term approach to sourcing fruit from 2 cool climate regions, Victoria and Tasmania - creating a balanced style of wine. The cooler nights of the Pyrenees assist with the structure and flavour development of our wines, whilst the inclusion of Tasmanian fruit gives the wine its balanced natural acidity contributing to exquisite length. The judges tend to support this combination, honing in on cooler areas that create wines with such elegance."

Very happy with the Taltarni Brut 2002, Taltarni's Oenologist Loïc Le Calvez describes "the 2002 vintage in the Pyrenees as extremely challenging for production of sparkling; with uneven crop levels but still good quality fruit. Lower yields also meant we had to source fruit from other premium cool climate Victorian wine regions like the Yarra Valley along with our Tasmanian fruit. We were, however, able to maintain our traditional winemaking approach and create a more complete wine with a good spectrum of fruit flavours, length and great elegance.

The success of Taltarni and Clover Hill sparkling also relates to the combined efforts and experience of our winemaking team Leigh Clarnette, Loïc Le Calvez and Louella McPhan, whose past vintages include working in the sparkling cellars of Seppelt's resulting in a consistency of style and delivery of the best sparkling wine.

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Bottle images and samples of current vintages are available on request

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