

Taltarni Sparkling Shiraz



Producer: Taltarni
Winemaker: Robert Heywood
Country of Origin: Australia
Region of Origin: Pyrenees, Victoria
Grapes: Shiraz 100%
ABV: 14%
Case Size: 6x75cl
Vintage: 2014
Suitable For: Vegetarians
Closure Type: Cork



The One-Liner

A must for every vampire wedding.

Tasting Note

Immediate nose of cherries and chocolate with which this wine would be lovely. The palate is soft, evolved, dark, sumptuous and gently meaty. A serious Aussie classic.

Producer Details

Described by Robert Joseph as “one of the most beautiful vineyards on the planet” the rolling hills, sweeping vistas, bluffs and stands of gum trees create a spectacular backdrop. The name originates from an aboriginal word meaning ‘red earth’ and applies directly to the iron rich red soils of the region. These are classic central Victorian wines, dense, powerful but with a uniquely fine and balanced structure and a marked tannic backbone that allows them to age beautifully. Taltarni also have vineyards in Tasmania which contribute to the production of their flagship sparkling wines including the signature ‘Brut Taché’ Rosé. Robert "Roo" Heywood is now the chief winemaker following stints at Château Teyssier in St Emilion and World's End in Napa.

In The Vineyard

A perfect warm growing season produced magnificent fruit flavours and balanced phenolics through out the vineyard.

In The Winery

Picked in the cooler night air and fermented in small open-top fermenters, this wine was kept on skins for 8 days with hand plunging and pump-overs until it was gently pressed. The wine was aged in French oak barriques.

Awards & Press

2013 Vintage: IWC 2015 - Silver

2013 Vintage: "The final wine from this estate which blew me away was the newly released 2013 Taltarni, Sparkling Shiraz, Pyrenees (£18) – a bright, black cherry and chocolate concoction with a velvety texture and crisp finish, this is one Sparkling Shiraz which doesn't need time to sort itself out because it is raring to go right now. Even the sceptics (still 99% of the UK, sadly) will not be able to resist its charms!" Matthew Jukes' 100 Best Australian Wines 2015/16

2013 Vintage: "Big fruit and fresh acid before a drying, tannic finish. Young, fruity style but the cellar calls. Flush with boysenberry, plum, white/black pepper and eucalypt." 92 Points. James Holliday - Australian Wine Companion.

Food Recommendations

Festive occasions, as an aperitif or with your favourite chocolate pudding such as a chocolate cherry mud cake.