

Talits Estate

2027 Wine List

BROKE FORDWICH · HUNTER VALLEY

CELLAR DOOR OPEN FRIDAY TO SUNDAY, 10AM – 5PM



The Estate

Talits Estate is a family-owned estate in Broke Fordwich, part of the Hunter Valley, Australia's oldest continuous wine-growing region, tended by vigneron Gayle Meredith and her family. Production is kept deliberately small, around 20,000 bottles a year, in the interest of quality and genuine exclusivity.

The estate honours European winemaking traditions while expressing the terroir of Broke Fordwich, and is guided by viticulturist David Grosser and winemaker Daniel Binet. As a Sustainable Winegrowing Australia and Freshcare certified estate, Talits Estate is committed to careful, sustainable growing.

The wines are James Halliday-rated and have earned medals across boutique and Australian and New Zealand shows, with a Gold-trophy Chardonnay and a 92-point Merlot from James Halliday, and the estate has twice been a finalist for the Hunter Valley's Cellar Door of the Year, in 2021 and 2024.

The estate's iconic homestead is available for luxury holiday rental, and the onsite cellar door is open Friday to Sunday.

The Homestead

The spirit of Provence in the Hunter Valley

The homestead sits at the heart of the estate — designed by French architects as a replica of a chateau in Aix-en-Provence, and built by craftsmen using the finest materials and European fittings.

An open-plan living space takes in a generous lounge, a family dining room and a farmhouse kitchen, with two balconies overlooking the parterre gardens. Entertain by the pool, soak in the antique copper bathtub, or open a red by the fireplace as the light goes off the Brokenback Range.

FACILITIES

- 4 bedrooms, 5 bathrooms, 2 balconies
- Swimming pool and outdoor BBQ dining
- Parterre garden, olive grove and vines
- Traditional French pétanque court
- Wood fireplace and antique copper bathtub

OCCUPANCY

Sleeps 10 — eight in bedrooms, two on a sofa bed. Children welcome; no pets.

BY REQUEST

Private chef · wine tastings on site · styling · masseuse · private driver, helicopter transfers and wine tours. Additional charges apply.









LOCATION

15 minutes from Pokolbin · 1 hour from Newcastle · 2.5 hours from Sydney

Book directly at talitsestate.com.au/accommodation

The Vineyard



Talits Estate lies in Broke Fordwich, in the western Hunter Valley, northwest of Pokolbin. The sub-region was entered on the register of protected Geographical Indications in September 1997. Its boundaries follow the catchment of Wollombi Brook, which runs north from the Brokenback Range through the towns of Broke and Fordwich.

The defining feature is the Fordwich Sill, a seam of red volcanic clay rich in basalt and iron, free-draining yet slow to release moisture. These red soils suit red varieties; free-draining alluvial soils, heavier in sand, run along the valley floor and carry the region's white grapes.

The Brokenback Range casts a rain shadow across the sub-region, giving Broke Fordwich a more continental character than the rest of the Hunter, with lower rainfall and a wider daily temperature swing.

ESTATE SPECIFICATIONS

GI / Sub-region — Broke Fordwich, Hunter Valley, NSW

Location — 722 Milbrodale Road, Broke Fordwich NSW 2330 (-32.730855, 151.053672)

Estate — approx. 50 acres of vines, olive groves and gardens

Varieties & clones — Merlot (FVD3V14), Pinot Gris (D1V7), Gamay (BGW19), Chardonnay (95), Pinot Noir (MV6)

Viticulturist — David Grosser

Winemaker — Daniel Binet

Certification — Sustainable Winegrowing Australia; Freshcare

Harvest — Hand Picked and Machine Harvested

SITE DETAIL

Elevation — under-vine blocks sit 92 to 110 m; parcelle en préparation sits 87 to 95 m

Aspect & gradient — east-southeast toward the dams; gentle, approx. 3 to 6% across planted ground, steeper at the southwest corner

Soil on site & subsoil — volcanic clay on upper blocks, tending to alluvial sand on lower ground

Row orientation & vine spacing — north-south rows; 1.5m (Pinot Noir, Chardonnay), 2m (Merlot, Pinot Gris, Gamay)

Rootstock & yields — own roots except Merlot (Ramsey); 3t/acre Pinot Noir & Chardonnay, 2.7t/acre Merlot

Irrigation & water source — two dams with access to the brook, plus full irrigation system

Hectares under vine — approx. 3.14 ha under vine and 3.06 ha parcelle en préparation

Typical production — <20,000 bottles per year

The Winemaker

Daniel Binet

Daniel Binet is among the Hunter Valley's most recognised younger winemakers, known for making wine approachable without losing its seriousness. Most of his life has been given to the growing and making of wine, and he has a natural palate for it, favouring wines with personality, structure and finesse.

He has been twice nominated for The Wine Society's Young Winemaker of the Year and the Hunter Valley Rising Star, and was awarded the Hunter Wine Excellence scholarship. He judges extensively at regional and national wine shows, and internationally, most recently in Shanghai and New Zealand.

Under Daniel, Talits Estate wines have been recognised across boutique and Australian and New Zealand shows.



“

As the Australian wine industry roars ahead, on the coat-tails of success "young gun" winemakers like Daniel Binet are enjoying the freedom to tantalise our palates like never before

JOHN FORDHAM — SYDNEY MORNING HERALD

Our Wines

WINE	STYLE	TASTING NOTES	PRICE
Blanc de Blancs 2022	Classic Champagne-style sparkling Chardonnay	Citrus, green apple and grapefruit with yeasty overtones; creamy mousse, crisp long finish.	$65
Sparkling Rosé 2026	Dry, lively sparkling rosé	Pale salmon, delicate palate lifted by a bright, lively bead.	$40
Sémillon 2025	Bright, pure Hunter Valley Sémillon	Fragrant lemon myrtle; crisp and chalky with citrus, green apple and melon.	$35
Chardonnay 2023	Burgundian-style Chardonnay	Tropical fruit, brioche and subtle oak; discreet acidity, structured mouthfeel.	$48
Chardonnay 2024	Textural, balanced Chardonnay	Layered tropical fruit, brioche and elegant oak; fresh acidity and a refined finish.	$48
Rosé 2026	Dry, pale and delicate rosé	Pale and delicate; dry, in the Provençal style, with soft floral tones.	$30
Pinot Noir 2025	Poised, riper-styled Pinot Noir	A riper, poised expression with presence and fine mineral lift.	$40
Pinot Syrah 2024	Perfumed Pinot Noir–Syrah blend	Subtlety and grace — perfumed Pinot lifting the spicy, herbal Syrah.	$40
Merlot 2023	Elegant, medium-bodied Merlot	Plum, blackberry and mint chocolate; balanced tannins and acidity.	$38
Cabernet Merlot 2022	Structured, medium-bodied Cabernet Merlot	Blueberry, cherry tomato and wild raspberry; balanced tannins and acidity.	$38
Vin De Villages — Tempranillo 2021	Community-blend Tempranillo	Red berries, plum, fruit cake, tobacco, vanilla and cloves.	$32
Sangiovese & Merlot 2025	Medium-bodied Sangiovese & Merlot blend	Dark cherry, ripe plum and a whisper of toffee.	$38
Il Gallo Canaglia 2019	Dry, savoury Sangiovese & Merlot blend (50:50)	Cherry, raspberry and tomato leaf; balanced tannins, gentle oak.	$55
Shiraz 2022	Medium-bodied Hunter Valley Shiraz	Intense black forest fruits over a savoury palate, with balanced tannins and lengthy acidity.	$45



THE WINE — 2022 VINTAGE

Blanc de Blancs

Blanc de Blancs is the French term for 'white from whites' and refers to the classic Champagne style of sparkling wine made entirely from chardonnay. The Chardonnay used in this wine is sourced from 40yr old vines.

This Blanc de Blancs is fresh and lively with the palate displaying citrus, green apple and grapefruit characters with some yeasty overtones. It has a creamy mousse, a fine elegant bead and a crisp long finish.

The wine underwent secondary fermentation in the bottle & was aged on lees for 2 years before riddling and disgorgement.

Vintage	2022
Region	Broke Fordwich, Hunter Valley, NSW
Variety and Clone	Chardonnay (clone 95)
Rootstock	Own roots
Vine spacing	1.5m
Yield	3t/acre
Maturation	Bottle-fermented, aged on lees 2 years before riddling & disgorgement
Alcohol	12.5% alc/vol
Allergens	Contains sulphites
Food pairing	Oysters, fresh shellfish and salty canapés
Format	750ml
Accolade	Bronze Medal, 2024 NSW Small Winemakers Wine Show

PRICE
$65.00

Wine Club members receive 20% off, in the cellar and online.

À votre santé. [cheers]



THE WINE — 2026 VINTAGE

Sparkling Rosé

In the spirit of été [summer]. Cold-soaked and gently pressed from 100% estate fruit. Pale salmon in the glass, dry and delicate on the palate, lifted by a bright, lively bead.

Ten percent barrel fermented in old French oak lends a subtle creamy texture to a wine that is otherwise all freshness and restraint.

Soft florals, bright red berry and a crisp, elegant finish framed by the gentlest of tannins. Serve ice cold amongst amis [friends].

Vintage	2026
Region	Broke Fordwich, Hunter Valley, NSW
Variety and Clone	Rosé of Merlot (clone FVD3V14)
Maturation	10% barrel fermented in old French oak
Alcohol	13% alc/vol
Allergens	Contains sulphites
Food pairing	Charcuterie, strawberries and long summer afternoons
Format	750ml

PRICE
$40.00

Wine Club members receive 20% off, in the cellar and online.

À votre santé. [cheers]



THE WINE — 2025 VINTAGE

Sémillon

A bright, pure expression of Sémillon – vibrant and poised, shaped by deep sandy soils and an early morning harvest in Rothbury. Planted in the 1990s, the vineyard yields fruit of clarity and focus, handled with precision in the winery.

Whole bunches were gently pressed and cool-fermented with a neutral yeast strain, then rested on fine lees for six months to build quiet depth and subtle texture.

Fragrant with lemon myrtle, the palate is crisp and chalky with citrus, green apple and a hint of melon. This wine is drinking beautifully now but will develop over the next 5 to 7 years of careful cellaring.

Vintage	2025
Region	Broke Fordwich, Hunter Valley, NSW
Variety	Sémillon
Maturation	Six months on fine lees
Alcohol	9.8% alc/vol
Allergens	Contains sulphites
Food pairing	Sydney rock oysters, ceviche and fresh goat's cheese
Format	750ml

PRICE

$35.00

Wine Club members receive 20% off, in the cellar and online.

À votre santé. [cheers]



THE WINE — 2023 VINTAGE

Chardonnay

Our grapes are lovingly grown & picked at Talits Estate, Broke Fordwich, NSW, Australia.

This wine is the second vintage produced from the Chardonnay vines planted at Talits Estate in 2020. It represents the bright future of winemaking at Talits Estate and the family's passion for producing premium small batch wines.

This wine is produced to our Vintner's most discerning standards, and pays homage to traditional Burgundian winemaking processes.

Malolactic fermentation & lees stirring have created a complex & layered palate of tropical fruits, brioche & subtle oak. Discreet acidity, structured mouthfeel & a long finish. Drink now or hideaway for many years.

Vintage	2023
Region	Broke Fordwich, Hunter Valley, NSW
Variety and Clone	Chardonnay (clone 95)
Rootstock	Own roots
Vine spacing	1.5m
Yield	3t/acre
Maturation	Malolactic fermentation with lees stirring
Alcohol	13% alc/vol
Allergens	Contains sulphites
Food pairing	Roast chicken, butter-poached fish and soft cheeses
Format	750ml
Accolade	Silver Medal, 2025 Australian & NZ Boutique Wine Show; Silver Medal, 2025 Australian Small Winemakers Show; previous 2022 vintage: Silver Medal, 2022 Australian & NZ Boutique Wine Show & Bronze Medal, 2024 NSW Small Winemakers Wine Show

PRICE

$48.00

Wine Club members receive 20% off, in the cellar and online.

À votre santé. [cheers]

Chardonnay

The third vintage from our 2020 plantings blends Burgundian tradition with Hunter Valley character. Barrel fermented in French oak for 10 months with lees stirring, it shows apple, melon and white peach with oak spice.

Malolactic fermentation enriches the palate with tropical fruits, brioche and balanced acidity, leading to a focused, elegant finish.



Vintage	2024
Region	Broke Fordwich, Hunter Valley, NSW
Variety and Clone	Chardonnay (clone 95)
Rootstock	Own roots
Vine spacing	1.5m
Yield	3t/acre
Maturation	10 months in French oak, lees stirring
Alcohol	13% alc/vol
Allergens	Contains sulphites
Food pairing	Grilled prawns, creamy pasta and aged Comté
Format	750ml
Accolade	Silver Medal, 2025 Australian & NZ Boutique Wine Show; Silver Medal, 2025 Australian Small Winemakers Show; previous 2022 vintage: Silver Medal, 2022 Australian & NZ Boutique Wine Show & Bronze Medal, 2024 NSW Small Winemakers Wine Show

PRICE
$48.00

Wine Club members receive 20% off, in the cellar and online.

À votre santé. [cheers]

Rosé



In the spirit of Été [summer]. Cold-soaked and gently pressed from 100% estate fruit, pale salmon in the glass, dry and delicate on the palate.

Ten percent barrel fermented in old French oak lends a subtle creamy texture to a wine that is otherwise all freshness and restraint.

Soft florals, bright red berry and a crisp, elegant finish framed by the gentlest of tannins. Serve ice cold amongst amis [friends].

Vintage	2026
Region	Broke Fordwich, Hunter Valley, NSW
Variety and Clone	Rosé of Merlot (clone FVD3V14)
Maturation	10% barrel fermented in old French oak
Alcohol	13% alc/vol
Allergens	Contains sulphites
Food pairing	Salade niçoise, grilled fish and a mezze board
Format	750ml

PRICE

$30.00

Wine Club members receive 20% off, in the cellar and online.

À votre santé. [cheers]

Pinot Noir



A bold, riper expression of this noble variety – with presence and poise, woven from mineral-rich soils and sun-drenched terroir.

Handled with care from vine to barrel, the fruit was harvested before sunrise, cold-soaked for three days, and gently fermented in open tanks before maturing in 500L French oak (20% new).

Aromas of dark cherry and forest floor give way to a palate layered with black fruits, earthy depth, and firm yet balanced tannins.

Polished by oak and lush undertones, it's a wine to savour now and treasure for years to come.

Vintage	2025
Region	Broke Fordwich, Hunter Valley, NSW
Variety and Clone	Pinot Noir (clone MV6)
Fermentation	Cold-soaked 3 days, open-tank ferment
Rootstock	Own roots
Vine spacing	1.5m
Yield	3t/acre
Maturation	500L French oak (20% new)
Alcohol	14.5% alc/vol
Allergens	Contains sulphites
Food pairing	Duck, mushroom risotto and charcuterie
Format	750ml

PRICE

$40.00

Wine Club members receive 20% off, in the cellar and online.

À votre santé. [cheers]



THE WINE — 2024 VINTAGE

Le Fruit Défendu

the forbidden fruit

In French winemaking, blending Pinot Noir and Syrah is traditionally forbidden. In the Hunter Valley it has become one of the region's most distinctive reds. The 2024 is our first vintage drawn from Pinot Noir planted on the estate in 2022, following the sold-out 2018 and 2019 releases.

A blend of 75% Pinot Noir and 25% Syrah. The Pinot Noir brings perfume and lift, the Syrah brings spice and structure. The nose opens with violet petal, dark cherry, and a trace of strawberry flower and anise. The palate is medium-bodied, with structured tannins and a savoury finish that balances grace and power.

Handpicked from our Broke Fordwich vineyard and aged six months in 500L French oak. Ready to enjoy now.

Vintage	2024
Region	Broke Fordwich, Hunter Valley, NSW
Blend	75% Pinot Noir, 25% Syrah
Pinot Noir clone	MV6, from the 2022 estate planting
Maturation	Six months in 500L French oak barrels
Alcohol	13.5% alc/vol
Fining	Egg white (vegetarian-friendly, not vegan)
Allergens	Contains sulphites; contains egg
Food pairing	Roast lamb, herbed vegetables and hard cheeses
Format	750ml
Accolade	Silver Medal, Australian & New Zealand Boutique Wine Awards (Red Blends)

PRICE

$40.00

Wine Club members receive 20% off, in the cellar and online.

À votre santé. [cheers]

Merlot



This elegant and medium bodied Merlot is the result of a 10-day skin contact open vat fermentation, followed by a secondary malolactic fermentation and maturation in French Ermitage oak barriques over 12 months.

The nose and palate suggest plum, blackberry and mint chocolate whilst having balanced tannins and acidity.

This wine can be enjoyed now, but will develop over a number of years of careful cellaring.

Vintage	2023
Region	Broke Fordwich, Hunter Valley, NSW
Variety and Clone	Merlot (clone FVD3V14)
Rootstock	Ramsey
Vine spacing	2m
Yield	2.7t/acre
Fermentation	10-day skin contact open vat, secondary malolactic
Maturation	12 months in French Ermitage oak barriques
Alcohol	13% alc/vol
Allergens	Contains sulphites
Food pairing	Slow-braised beef, ratatouille and washed-rind cheese
Format	750ml
Accolade	Bronze Medal, 2024 NSW Small Winemakers Wine Show; James Halliday 92 pts & Medal, 2019 Hunter Valley Boutique Wine Show (previous vintage)

PRICE
$38.00

Wine Club members receive 20% off, in the cellar and online.

À votre santé. [cheers]

Cabernet Merlot



A sophisticated, medium-bodied expression of this classic blend, crafted with elegance and poise, woven from the rich volcanic soils of our family-owned Broke Fordwich vineyard.

Handled with precision from vine to barrel, the fruit underwent a six-day skin-contact fermentation in open vats, followed by a secondary malolactic fermentation and 10 months of graceful maturation in three-year-old French oak.

Bright aromas of blueberry and wild raspberry yield to an intriguing hint of cherry tomato, framing a palate balanced by vibrant acidity and seamless tannins.

Exceptionally expressive today, it is a wine to savour now or treasure over the next five years of careful cellaring.

Vintage	2022
Region	Broke Fordwich, Hunter Valley, NSW
Variety	Cabernet Merlot
Fermentation	6-day skin contact open vat, secondary malolactic
Maturation	10 months in 3-year-old French oak
Alcohol	12.5% alc/vol
Allergens	Contains sulphites
Food pairing	Roast lamb, aged cheddar and rich casseroles
Format	750ml

PRICE

$38.00

Wine Club members receive 20% off, in the cellar and online.

À votre santé. [cheers]



THE WINE — 2021 VINTAGE

Vin De Villages — Tempranillo

Broke Fordwich is a village of passionate viticulturists and winemakers...sometimes after a few wines we even agree to make a wine together!

Vin De Villages is dedicated to the community and winemaking spirit of Broke Fordwich. Sometimes it truly does "take a village".

This Tempranillo displays notes of red berries, plum, fruit cake, tobacco, vanilla and cloves. Elegantly structured, bright acidity with gentle oak integration.

Handpicked in Broke Fordwich, NSW, Australia

Vintage	2021
Region	Broke Fordwich, Hunter Valley, NSW
Variety	Tempranillo
Maturation	Gentle oak integration
Alcohol	13.5% alc/vol
Allergens	Contains sulphites
Food pairing	Chorizo, paella and smoked meats
Format	750ml

PRICE

$32.00

Wine Club members receive 20% off, in the cellar and online.

À votre santé. [cheers]



THE WINE — 2025 VINTAGE

Sangiovese & Merlot

A harmonious union of estate Merlot grown on the rich red volcanic soils of the Brokenback Range and Sangiovese tracing the sandy alluvial banks of the Wollombi Brook — two Broke Fordwich expressions, equal in measure and purpose.

Matured in 500L and 600L French oak with 20% new, this medium-bodied blend carries fine, silky tannins and a palate of dark cherry, ripe plum and a whisper of toffee. Serve lightly chilled alongside antipasto and savoury share plates.

Grown and harvested with care under leading sustainability standards.

Please note: the bottle image used for this listing is not of the actual product — for visual reference only.

Vintage	2025
Region	Broke Fordwich, Hunter Valley, NSW
Variety	Sangiovese & Merlot
Maturation	500L & 600L French oak (20% new)
Alcohol	13.5% alc/vol
Allergens	Contains sulphites
Food pairing	Tomato-based pasta, pizza and antipasto
Format	750ml

PRICE
$38.00

Wine Club members receive 20% off, in the cellar and online.

À votre santé. [cheers]



THE WINE — 2019 VINTAGE

Il Gallo Canaglia

the rogue rooster

In the foothills of Broke Fordwich, long hot summers make premier Sangiovese & Merlot. Unlike our friends in Tuscany, we believe blending them 50:50 tastes just right. Gracefully old & low-yielding vines have produced a dry & savoury wine with balanced tannins, gentle oak & elegant notes of cherry, raspberry & tomato leaf.

Enjoy slightly chilled (if you so desire...)

Vintage	2019
Region	Broke Fordwich, Hunter Valley, NSW
Variety	Sangiovese & Merlot (50:50 blend)
Maturation	Gentle oak
Alcohol	13.5% alc/vol
Allergens	Contains sulphites
Food pairing	Osso buco, Tuscan ragù and Pecorino
Format	750ml
Accolade	Bronze Medalist, Australian & New Zealand Boutique Wine Show

PRICE

$55.00

Wine Club members receive 20% off, in the cellar and online.

À votre santé. [cheers]

Shiraz



Talits Estate, our family-owned boutique vineyard, flourishes in the rich volcanic soils of the Hunter Valley's Broke Fordwich wine region.

This elegant and medium-bodied shiraz was produced by award-winning Winemaker, Daniel Binet. A cool vintage and 13 months of French oak ageing have contributed to this stylistically Hunter Valley Shiraz. The wine bears tight and lengthy acidity, a savoury palate and balanced tannins that are softened by intense notes of black forest fruits.

This wine is drinking beautifully now but will develop over the next 5-10 years of careful cellaring.

Vintage	2022
Region	Broke Fordwich, Hunter Valley, NSW
Variety	Shiraz
Maturation	13 months in French oak
Alcohol	13% alc/vol
Allergens	Contains sulphites
Food pairing	Barbecued meats, peppered steak and game
Format	750ml

PRICE

$45.00

Wine Club members receive 20% off, in the cellar and online.

À votre santé. [cheers]

Visit Us

CELLAR DOOR

722 Milbrodale Road
Broke Fordwich NSW 2330

Friday, Saturday & Sunday — 10am to 5pm

SEASONAL WINE TASTING — $20 PER PERSON

An hour in our French-inspired cellar door, looking out over the lake, with a curated flight of six seasonal wines from the estate range.

- Cheese and charcuterie platters, locally sourced
- Broke Brewing beer on tap
- Lawn games — children welcome
- Groups of 12+ and private hire by arrangement

Book at talitsestate.rezdy.com

SHIPPING

$15 flat rate postage anywhere in Australia. Residential and commercial addresses only — no PO boxes. We are unable to ship internationally.



THE WINE CLUB — FREE TO JOIN

- Two cases of 6 or 12 every six months, chosen by you
- Complimentary tastings for you and a guest
- Invitations to member-only events and new releases

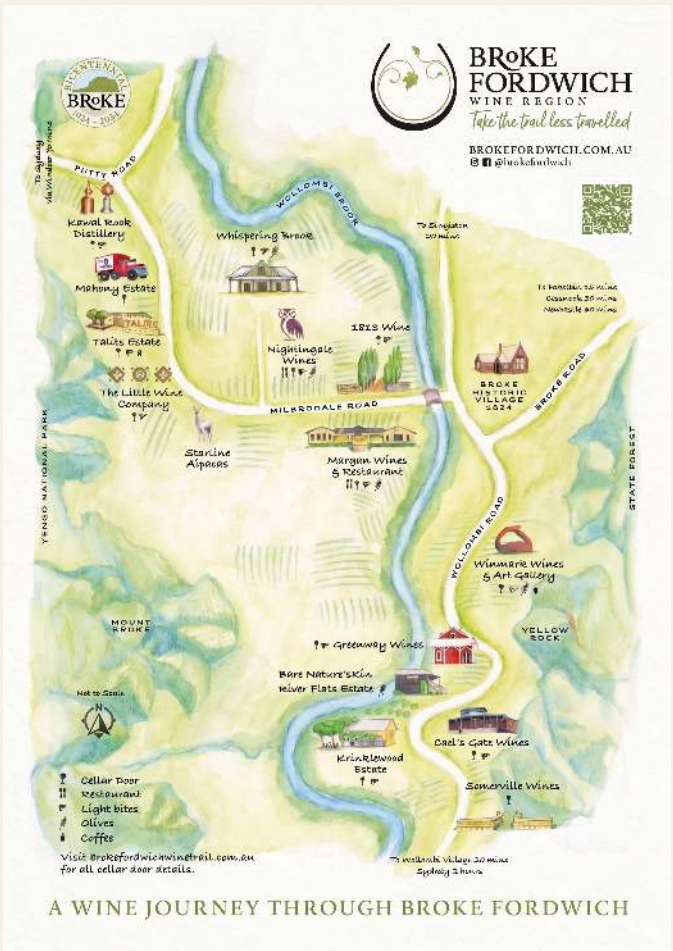
Join at talitsestate.com.au/wine-club

CONTACT

Kelley Buyers — Cellar Door Manager
cellar@talitsestate.com.au
0472 500 662

talitsestate.com.au

@talitsestatevineyard





Talits Estate

722 MILBRODALE ROAD, BROKE FORDWICH NSW 2330

talitsestate.com.au · @talitsestatevineyard

CELLAR DOOR OPEN FRIDAY TO SUNDAY, 10AM – 5PM