

BLUE PYRENEES

estate

2014 CABERNET SAUVIGNON



The Blue Pyrenees single varietal range is crafted to express the essence of the cool elevated Pyrenees region in Western Victoria

REGION

Pyrenees, Western Victoria, Australia.

GRAPE VARIETIES

99% Cabernet Sauvignon, 1% Merlot

WINEMAKER

Andrew Koerner.

WINEMAKER'S COMMENTS

The Victorian Pyrenees region is renowned for consistently producing Cabernet Sauvignon displaying complexity and definitive regional character, even in dryer years like the 2013 – 2014 growing season, which provided some early rains, a mild spring, warm summer, then a warm dry autumn to finish. Produced from select parcels of low yielding grapes sourced from our estate vineyard, the Blue Pyrenees Cabernet Sauvignon 2014 was fermented to dryness in two-tonne open fermenters and 15-tonne static fermenters. Subsequently, the wine was matured for 20 months in a combination of new and older French and American oak.

COLOUR

Bright ruby red.

AROMA

Fragrant berry fruits, varietal leafy notes plus toasty cedar oak aromas.

FLAVOUR

Ripe blackcurrant fruit complimented by choc-mint, undergrowth and cedar oak flavours. Proudly medium bodied with classical Cabernet Sauvignon structure of abundant fine grain tannins which contribute to an elegant, persistent dry finish. This wine is unmistakably varietal Cabernet Sauvignon.

CELLARING

Can be enjoyed now or cellared with confidence for ten years.

TECHNICAL DETAILS

Alcohol: 13.7%, Total Acidity: 6.68 g/L, pH: 3.45

AWARDS

In early results the Blue Pyrenees Cabernet Sauvignon 2014 has so far been awarded 2 gold medals, one at the Cowra Wine Show 2016, class 122, and the second at the Royal Melbourne Wine Show 2016 in class 47.

“Blue Pyrenees Estate is consistently one of the best red wine producers in the country – to say nothing of its superb sparkling wines. The prices are a gift.” HUON HOOKE, SYDNEY MORNING HERALD and GOURMET TRAVELLER WINE MAGAZINE, 2015.

