

BLUE PYRENEES

— estate —



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

2014 MERLOT

REGION

Pyrenees, Western Victoria, Australia.

GRAPE VARIETIES

95% Merlot and 5% Cabernet Sauvignon

WINEMAKER

Andrew Koerner.

WINEMAKER'S COMMENTS

The Victorian Pyrenees region is one of the few regions in Australia capable of producing consistent and distinctive high quality Merlot. The 2013 / 2014 grape growing season provided winter rains, a cool spring, then a warm dry summer / autumn, easily ripening low cropping red grapes. Displaying definitive varietal and regional character, this wine was produced from selected parcels of grapes sourced only from our estate vineyard. The Blue Pyrenees Merlot 2014 was fermented over 1 week in traditional 15-tonne static fermenters, followed by a 1 week extended maceration on skins in the fermenter before pressing and subsequent maturation for 18 months in mature French oak barriques.

COLOUR

Ruby red with a purple hue.

AROMA

Fragrant violets, red berry fruit, regional mint and background French oak.

FLAVOUR

A vibrant mouthful of fresh plum-like fruit complemented by forest floor flavours of mint leaves, earth and cedar wood. Medium-bodied with a firm structure from the fine grain tannins, this Merlot is memorable for its fragrance and lingering bright fruit flavours that invite immediate drinking, however some cellaring time will also reward those who are patient.

CELLARING

Can be enjoyed now or cellared with confidence for 5 years.

TECHNICAL DETAILS

Alcohol: 14.0 %, Total Acidity: 6.75 g/L, pH: 3.33

“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.

