

# BLUE PYRENEES

— estate —

## 2016 BONE DRY ROSÉ

### REGION

Pyrenees, Victoria, Australia.

### GRAPE VARIETIES

95% Pinot Noir & 5% Pinot Meunier

### WINEMAKER

Andrew Koerner.

### WINEMAKER'S COMMENTS

The dry 2015 / 2016 growing season was certainly dry, but enhanced by timely rain in January 2016. Select blocks of Pinot Noir grapes from the Blue Pyrenees Estate vineyard were lightly pressed soon after night harvesting to minimise colour and phenolic extraction. The resulting pale pink juice was fermented to dryness by selected yeast strains, in temperature controlled stainless steel tanks. The young wine was agitated on its yeast lees for 6 months to impart the creamy mid palate and naturally stabilise the wine. These techniques create an ideal luncheon wine that matches many foods but should be served chilled.

### COLOUR

Pale pink with an orange hue.

### AROMA

Glazed cherries and cream aromas abound.

### FLAVOUR

The palate follows on from the aroma with fresh strawberry fruit and strong creamy confection flavours whilst retaining a crisp, fresh & dry finish.

### CELLARING

Designed to enjoy now but will age for a few years

### TECHNICAL DETAILS

Alcohol: 11.0%

Total Acidity: 4.65 g/L

pH: 3.41

Glucose / Fructose 0.27 g/L



“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.