

BLUE PYRENEES

— estate —

2016 SAUVIGNON BLANC

REGION

Pyrenees, Western Victoria, Australia.

GRAPE VARIETIES

100% Sauvignon Blanc

WINEMAKER

Andrew Koerner.

WINEMAKER'S COMMENTS

Sauvignon Blanc is regarded as one of the world's great white wine varieties and is capable of many different expressions depending on the region and climate in which it is grown. The cool climate Pyrenees district of Victoria can produce distinctive wines with this variety and the 2016 Blue Pyrenees Sauvignon Blanc is a great example. The 2015 / 16 growing season was mild throughout with some winter rain followed by a very cool spring, and a warm summer and autumn. The Sauvignon Blanc vines appreciated the disease free conditions and some summer irrigation. The resultant fruit showed plenty of clean varietal flavours. Cool fermentation with two specially selected yeast strains plus 6 months yeast stirring in tank post fermentation have added depth to the array of flavours on offer. The inspiration for this style is unashamedly Sancerre in France.

COLOUR

Vibrant pale green

AROMA

Distinctive passionfruit aromas mingle with tell tale varietal herbs and minerals.

FLAVOUR

The tropical fruit and salad greens make way for some mid palate creaminess and a strong mineral acid note, which persists throughout this wine until the balanced creamy finish. Overall a soft fruity dry white.

CELLARING

Best enjoyed young and fresh but can be kept for up to 3 years

TECHNICAL DETAILS

Alcohol: 11.9%

Total Acidity: 6.53 g/L

pH: 3.06

“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.



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

