

# BLUE PYRENEES

— e s t a t e —

## VINTAGE BRUT 2012

### REGION

Pyrenees, Western Victoria, Australia.

### GRAPE VARIETIES

49% Chardonnay, 42% Pinot Noir & 8% Pinot Meunier

### WINEMAKER

Andrew Koerner.

### WINEMAKER'S COMMENTS

True to our French origins, all Blue Pyrenees sparkling wines are created using the traditional “methode champenoise” system, meaning that the bottle you are drinking from is the same bottle in which the secondary fermentation occurred. The Blue Pyrenees Vintage Brut 2012 also expresses the special qualities of the component wines chosen when creating this consistent house style. The Blue Pyrenees team has incorporated the best cuvées from the three classic sparkling varieties – Chardonnay, Pinot Noir and Pinot Meunier, each presenting varietal and regional characters, creating a beguiling complex blend. The judicious use of small amounts of reserve wine adds more complexity and maturity whilst helping to maintain consistency from year to year.

### VISUALLY

A very fine persistent bead in a straw green colour with a pale pink hue.

### AROMA

The complex aromas of toast, freshly baked biscuits and nougat are evidence of extended aging on yeast lees. Subtle hints of lemon and red apple give an overall impression of freshness and vitality.

### FLAVOUR

The 2012 Blue Pyrenees Vintage Brut tastes of a concentrated yeast autolysis characters plus red & green apple fruit flavours. The lively palate is driven by a fresh acidity, which lingers harmoniously with the aged complexity.

### CELLARING

Released as a mature style it is ready to appreciate now, but can be aged with confidence for 5 years or more.

### TECHNICAL DETAILS

Alcohol: 12.4%, Total Acidity: 7.65 g/L, pH: 3.19 Dosage: 8.0 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.

