

BLUE PYRENEES



The Blue Pyrenees brand is synonymous with hand-crafted, gently effervescent and elegant sparkling wines.



LUNA

REGION

Pyrenees, Western Victoria, Australia.

GRAPE VARIETIES

Chardonnay 60% Pinot Noir 31% & Pinot Meunier 9%.

WINEMAKER

Andrew Koerner.

WINEMAKER'S COMMENTS

To optimise fruit condition we harvest our sparkling wine grapes under the light of the moon in the cool of the night. Luna was created to showcase the house style of Blue Pyrenees "methode traditionnelle" sparkling wines. A portion of the previous year(s) sparkling base wines are held back in tanks and oak vats to blend with current year sparkling base wine so that consistency across vintages is achieved plus some mature wine characters are instilled. This also has the effect of reducing the necessary time of aging on secondary bottle fermentation lees to achieve the desirable complex flavours.

COLOUR

Green straw with a pale pink hue.

AROMA

The complex aromas of citrus, fresh dough, red apples and hint of confection give an overall impression of freshness and vitality.

FLAVOUR

The Blue Pyrenees Luna exhibits a fine and persistent bead, the hallmark of true methode traditionnelle sparkling wines. Lemon freshness, shortbread, nougat and yeasty aged wine complexity linger harmoniously together on the palate of this wine.

CELLARING

Ready to appreciate now.

TECHNICAL DETAILS

Alcohol: 12.6 %

Total Acidity: 6.98 g/L

pH: 3.07

Dosage: 12 g/L

"The winery that started the modern Pyrenees era." CAMPBELL MATTINSON, GOURMET TRAVELLER WINE

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