

2017 CABERNET SAUVIGNON

WINEMAKER'S COMMENTS

The Victorian Pyrenees region is renowned for consistently producing Cabernet Sauvignon displaying complexity & definitive regional character, especially in cooler years like the 2016–2017 growing season, which provided soaking winter rains, a mild wet spring, warm stormy summer, then a dry autumn to finish. Produced from select parcels of grapes sourced from our estate vineyard, the Blue Pyrenees Cabernet Sauvignon 2017 was fermented to dryness in two-tonne open fermenters & 15-tonne static fermenters. Subsequently, the wine was matured for 24 months in a combination of older French & American oak plus 10% tank matured with staves.



<i>Region</i>	<i>Grape Varieties</i>	<i>Winemaker</i>
Pyrenees, Western Victoria, Australia	95% Cabernet Sauvignon, 5% Merlot	Andrew Koerner

Colour

Ruby red.

Aroma

Fragrant blackberry fruits, varietal leafy notes plus toasty cedar oak aromas.

Flavour

Ripe blackcurrant fruit complimented by choc-mint, undergrowth & cedar oak flavours. Proudly medium bodied with classical Cabernet Sauvignon structure of abundant fine grain tannins which contribute to an

elegant, persistent dry finish.

This wine is unmistakably varietal Cabernet Sauvignon.

Cellaring

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

Technical Details

Alcohol: 13.3%

Total Acidity: 5.70 g/L

pH: 3.63

Vegan friendly

“Blue Pyrenees Estate is consistently one of the best value red-wine producers in the country—to say nothing of its superb sparkling wines. The prices are a gift.”

— Huon Hooke

BLUE PYRENEES
— estate —

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