



# LUNA

## 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 years 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.

<i>Region</i>	<i>Grape Varieties</i>	<i>Winemaker</i>
Pyrenees, Western Victoria, Australia	Chardonnay 75%, Pinot Noir 17% & 8% others	Andrew Koerner

### *Colour*

Gold straw with a pink hue.

### *Aroma*

The complex aromas of citrus, toasted bread, 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-like confection and yeasty

aged wine complexity linger harmoniously together on the palate of this wine.

### *Cellaring*

Ready to appreciate now.

### *Technical Details*

Alcohol: 11.2%

Total Acidity: 8.25 g/L

pH: 3.07

Dosage: 10.0 g/L

“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, 2015

BLUE PYRENEES  
— estate —

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