

# 2017 MERLOT

## WINEMAKER'S COMMENTS

The Victorian Pyrenees region is one of the few regions in Australia capable of producing consistent & distinctive high quality Merlot. The 2016/2017 grape growing season provided some winter rains, a cool spring & summer with valuable rains, then a warm dry autumn to finish the red grapes. Displaying definitive varietal & regional character, this wine was produced from selected parcels of grapes sourced only from our estate vineyard. The Blue Pyrenees Merlot 2017 was fermented for one week on skins in open fermenters & two weeks on skins in closed fermenters, giving two very different fruit characters, before careful pressing & subsequent maturation for 18 months in mature French oak barriques then final blend selection in 2019.



<i>Region</i>	<i>Grape Varieties</i>	<i>Winemaker</i>
Pyrenees, Western Victoria, Australia	99% Merlot & 1% Cabernet Franc	Andrew Koerner

### *Colour*

Ruby red with a purple hue.

### *Aroma*

Ripe blood plum fruit notes, regional mint & background French oak.

### *Flavour*

A vibrant soft mouthful of fresh plum-like fruit complemented by forest floor flavours of mint leaves, earth & cedar wood. Medium-bodied with a firm structure from the fine grain tannins, this Merlot is memorable for its freshness & lingering ripe fruit flavours that

invite immediate drinking, however some cellaring time will also reward those who are patient.

### *Cellaring*

Can be enjoyed now or cellared with confidence for 5 years.

### *Technical Details*

Alcohol: 13.0 %

Total Acidity: 6.68 g/L

pH: 3.44

“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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