

“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



# 2016 MIDNIGHT CUVÉE

## WINEMAKER'S COMMENTS

The production of “Methode Traditionnelle” (fermented in this bottle) sparkling wines has been an integral part of the winemaking at Blue Pyrenees Estate for many years. Although handpicked fruit is desirable for the production of premium sparkling juices, daytime temperatures in most Australian wine regions mean that hand-picked fruit is often too warm when received into the press. So in 1992 the team at Blue Pyrenees decided to experiment with hand picking at night, under lights, to optimize both fruit condition & temperature. The results were an amazing improvement – crisper cuvée (free drained) juices of outstanding quality, with higher natural acidity. The Midnight Cuvée was born! During harvest 2016 hand-picked Chardonnay & Pinot Noir grapes from Macedon Ridge vineyard were whole bunch pressed, then included with the best Chardonnay parcels from the Blue Pyrenees Estate vineyard, to again lift the natural acidity & freshness of the blend.

<i>Region</i>	<i>Grape Varieties</i>	<i>Winemaker</i>
Pyrenees & Macedon Ranges, Victoria	Chardonnay 94%, Pinot Noir 6%	Andrew Koerner

### *Colour*

Brilliant pale straw green with a very fine bead of persistent gentle bubbles.

### *Aroma*

The aroma is delicate & complex with characteristics of fresh lemon curd.

### *Flavour*

Fresh lemon sherbet notes prevail on the front palate, followed by a soft dry creamy mid palate, then the fine minerally acid backbone creates the granny smith apple finish.

### *Cellaring*

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

### *Food Pairing*

This style of sparkling is an ideal aperitif wine with many food matches but sashimi would be ideal.

### *Technical Details*

Alcohol: 11.7%

Total Acidity: 7.05 g/L

pH: 3.10

Dosage: 6.0 g/L

42+ months on lees

First disgorged December 2019

**BLUE PYRENEES**  
— estate —

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