

2019 BONE DRY ROSÉ

WINEMAKER'S COMMENTS

The 2018/2019 growing season provided spring rains & a cool start to summer until the new year before finishing with a dry warm Autumn. Most blocks of Pinot Noir grapes from the Blue Pyrenees Estate vineyard & select Merlot blocks were quickly pressed soon after night harvesting to minimise colour & phenolic extraction. The resulting pale pink juice was fermented to dryness by selected yeast strains in temperature controlled stainless steel tanks. The young wines then underwent malolactic fermentation whilst being agitated on primary yeast lees for 6 months to impart the creamy mid palate & naturally stabilise the wine. These grapes & techniques create an ideal luncheon wine that matches many foods but should be served lightly chilled.



<i>Region</i>	<i>Grape Varieties</i>	<i>Winemaker</i>
Pyrenees, Western Victoria, Australia	72% Pinot Noir, 19% Merlot, 4% Chardonnay & 5% others	Andrew Koerner

Colour

Brilliant Salmon pink colour.

Aroma

Aromas of red apple, musk & rose petals.

Flavour

The palate follows on from the aromas with red forest fruits, rosewater & a strong creamy confection mid palate giving an overall “turkish delight” effect whilst retaining a crisp, fresh & dry finish.

Cellaring

Designed to enjoy now but will age for a few years.

Technical Details

Alcohol: 13.0%

Total Acidity: 4.88 g/L

pH: 3.45

Glucose/Fructose: 1.30 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

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— estate —

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