

“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



SPARKLING SHIRAZ

WINEMAKER'S COMMENTS

The production of “Methode Traditionnelle” sparkling wines has been an integral part of the winemaking at Blue Pyrenees for many years. The Sparkling Shiraz expresses its “terroir” or where it comes from better than any other Blue Pyrenees sparkling. Select parcels of Shiraz are nominated in the vineyard & winery for sparkling wine production due to displaying prominent varietal & regional characters along with soft tannins & restrained alcohol. The Pyrenees grape growing seasons are generally ideal for Shiraz, starting with winter rains, cool springs & summers, followed by warm autumns, perfect for ripening red grapes. Approximately 5 days primary fermentation on skins in open fermenters, is followed by gentle pressing to tank & then racking off the yeast lees to small & large oak vats for 2 years oak maturation. Secondary bottle fermentation then occurs before another 1–2 years bottle maturation which allows integration of the fruit flavours, tannin, carbon dioxide & yeasty complexity. Finally riddling, disgorging & the ultimate fine tuning (dosage) for consumption takes place resulting in a spectacularly unique product.

<i>Region</i>	<i>Grape Varieties</i>	<i>Winemaker</i>
Pyrenees, Western Victoria, Australia	Shiraz	Andrew Koerner

Colour

Deep ruby red with a youthful hue.

Aroma

The Pyrenees regional five spice notes, ripe plummy fruit, a hint of oak & mature chocolate characters make for an appealing aroma.

Flavour

The flavours generally follow on from the aromas with sweet spiced dark plum fruit up front, a rich chocolate confection mid palate & a lingering soft tannin, spicy dry finish.

Cellaring

Released as a mature style it is ready to appreciate now, but will cellar for 5 years more.

Technical Details

Alcohol: 14.4%
Total Acidity: 6.23 g/L
pH: 3.61
Dosage: 25 g/L

Awards & Reviews

Best Sparkling Red—Australian Sparkling Wine Show, 2017

Top 100—Sydney International Wine Competition, 2017

Gold Medal—Victorian Wines Show, 2017

Gold Medal—National Cool Climate Wine Show, 2016

90 points—James Halliday's Wine Companion, 2018 edition

BLUE PYRENEES
estate

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