

2016 VINTAGE BRUT

WINEMAKER'S COMMENTS

True to our French origins, all Blue Pyrenees sparkling wines are created using the traditional "methode champenoise" system, meaning that the bottle you are drinking from is the same bottle in which the secondary fermentation & yeast aging occurred. The Blue Pyrenees Vintage Brut 2016 also expresses the special qualities of the component wines chosen when creating this consistent vintage style. The Blue Pyrenees team has incorporated the best cuvées from the three classic sparkling varieties — Pinot Noir, Chardonnay & Pinot Meunier, each presenting varietal & regional characters, creating a beguiling complex blend. The judicious use of small amounts of reserve wine adds more complexity & maturity whilst helping to maintain consistency from year to year.

<i>Region</i>	<i>Grape Varieties</i>	<i>Winemaker</i>
Pyrenees, Western Victoria, Australia	Pinot Noir 47%, Chardonnay 46% & 7% Pinot Meunier	Andrew Koerner

Appearance

Pale pink hues across a straw green colour with very fine & persistent bubbles.

Aroma

Red apple & citrus notes emerge through baked bread characters giving an overall impression of a complex sparkling wine.

Flavour

The 2016 Blue Pyrenees Vintage Brut tastes predominantly of apples, both red & green, but is enhanced by the yeast autolysis bakery notes & a little

confection. The lively palate is driven by a fresh acidity, which lingers harmoniously with the confection & aged complexity.

Cellaring

Released as a mature style it is ready to appreciate now, but can be aged with confidence for up to five years more.

Technical Details

Alcohol: 11.7%
Total Acidity: 7.28 g/L
pH: 3.07
Dosage: 8.0 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



BLUE PYRENEES
— estate —

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