

“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



2017 ESTATE

WINEMAKER'S COMMENTS

The Pyrenees region of Australia is best known for its bold savoury red wines & the “Estate” from Blue Pyrenees uses blending of the Estate vineyard’s best components to consistently reinforce this reputation. The 2016/2017 growing season was the wettest since 2010/11 with rains throughout winter & spring, then a mild summer & a warm dry autumn to finish which resulted in good vine canopies & above average size crops. The individual vineyard components were kept separate — initially in fifteen tonne static & three tonne open fermenters — then also while maturing in new (40%), two year-old (30%) & four year-old (30%) French & American oak barriques for a full 24 months. Final selections, then blending, a light egg white fining & bottling all occurred in June & July 2019.

<i>Region</i>	<i>Grape Varieties</i>	<i>Winemaker</i>
Pyrenees, Western Victoria, Australia	68% Cabernet Sauvignon, 22% Merlot, 5% Malbec & 5% Cabernet Franc	Andrew Koerner

Colour

Bright ruby red.

Aroma

Classic vibrant cassis fruit, violets, forest floor complexity & classy cedar oak aromas.

Flavour

Juicy ripe blackberries up front, complimented by tobacco leaves, mushroom & supporting cedary oak. The even palate structure of this blended red is framed by abundant yet integrated fine grain tannins & delivers a traditional old world style, suitable for aging, with lingering fresh berry & choc-mint flavours.

Cellaring

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

Technical Details

Alcohol: 13.7%
Total Acidity: 6.45 g/L
pH: 3.58

Awards & Reviews

Gold Medal — 2019 China Wine & Spirits Awards

Food Matching

Full bodied flavoursome Pyrenees red blends such as this have many possible food matches but beef steak is a classic favourite, with the wine’s many tannins tempered by the juicy fatty texture of a medium rare T-bone with mushroom sauce.

BLUE PYRENEES
— estate —

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