

“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, 2015



# 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

BLUE PYRENEES  
— estate —

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