

2017 DRY GROWN SHIRAZ

WINEMAKER'S COMMENTS

The Dry Grown Shiraz is made exclusively from the Blue Pyrenees Estate vineyard. The 2016/2017 growing season certainly delivered good rains & easily allowed “dry growing”. The wet spring resulted in above average crops & good vine growth which in turn provides shade for the warm, dry Autumn finish. The result is a ripe concentrated regional dry Shiraz. After two weeks on skins, then pressing, the wine was racked to barrels – two to ten year old French & American oak barriques – for secondary fermentation & 24 months maturation. Final barrel selection, blending of those barrels & a light egg white fining occurred before bottling in 2019.



<i>Region</i>	<i>Grape Varieties</i>
Pyrenees, Western Victoria, Australia	Shiraz 99% & Viognier 1%

Colour

Bright Ruby with purple hues

Aroma

Fragrant ripe blueberry fruit aromas plus pepper, spices & toasty oak.

Flavour

Dark plum fruit, mushroom & earth, intermingled with pepper & regional anise notes precede a long lasting, fine tannin, rosemary-flavoured finish. The medium weight but firm structure & vibrancy of this wine ensure it has many possible food matches but try Greek style lamb.

Cellaring

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

Technical Details

Alcohol: 13.9%
Total Acidity: 6.68 g/L
pH: 3.46

Awards & Reviews

Gold Medal — International Cool Climate Wine Show, 2019
Gold Medal — Melbourne International Wine Competition, 2019

“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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