

2021 SPARKLING ROSÉ

WINEMAKER'S COMMENTS

The production of “Methode Traditionnelle” sparkling wines has been an integral part of the winemaking at Blue Pyrenees for many years. This unique sparkling wine is made from selected fruit harvested from our own Estate vineyard. Tiraging, maturing and packaging all occurs on site. This wine is made by aging in tank and in bottle with yeast lees contact before disgorging, allowing yeast characters to impart into the wine. A perfect drop for most occasions and particularly suited to hors d'oeuvres. Should be served chilled.

Region

Victoria, Australia

Grape Varieties

Pinot Noir 100%

Colour

Straw with a pale pink hue.

Cellaring

It is ready to appreciate now but will cellar for years.

Aroma

Red apple fruit characters along with brioche and strawberry confection notes.

Technical Details

Alcohol: 12.0%

Total Acidity: 6.60 g/L

pH: 3.23

Dosage: 6.0 g/L

Flavour

Authentic sparkling structure surround the fresh red apple and strawberry fruit flavours. Brioche characters from the yeast also appear along with a fine acid backbone. This is a complex wine with many flavours but most importantly for sparkling wine, it has balance and finesse, highlighted by creaminess and flavour persistence. A delicate wine with lovely acid lines finishing with a fine mousse.

