

2021 VINTAGE BRUT

WINEMAKER'S COMMENTS

True to our French influences, 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 and yeast aging occurred. The Blue Pyrenees Vintage Brut 2021 contains a blend of selected Chardonnay, Pinot Noir & Pinot Meunier from our own Estate vineyards with a small portion from Macedon Ranges, to maintain it's consistent rich style. The winemaking team varies the blend each year to consistently hit the desired quality level required from cuvées of the three classic sparkling varieties – Chardonnay, Pinot Noir and Pinot Meunier, each presenting varietal and regional characters, creating a myriad of options and in the end a beguiling complex blend.

Region

Pyrenees & Macedon Ranges,
Victoria, Australia

Grape Varieties

Chardonnay 64%, Pinot Noir
26% & Pinot Meunier 10%

Colour

Pale straw hues with very fine bead
with persistent bubbles.

Aroma

Green & red apple notes emerge
through cashew nut characters,
indicative of a complex sparkling
wine.

Flavour

The 2021 Blue Pyrenees Vintage
Brut tastes predominantly of red
apples with hints of stone fruit and
is enhanced by light yeast autolysis
and a little creamy confection.
Beautifully balanced, the lively
palate is driven by crisp fresh
acidity, which lingers harmoniously
with the confection of the liqueur.

Cellaring

A rich & fresh style such as this, is
ready to appreciate now, but can
be aged with confidence for up to 5
years more.

Technical Details

Alcohol: 12.0 %
Total Acidity: 6.30 g/L
pH: 3.28

