

2023 WHITE FIELD BLEND

WINEMAKER'S COMMENTS

In a regional co-operation, the Blue Pyrenees' winemakers, inspired by wines of the Rhone Valley, have combined Viognier from Blue Pyrenees Estate with Roussanne & Marsanne, from the Glenlofty Vineyard in the Landsborough Valley. The Marsanne, Roussanne and the Viognier are all processed separately but include the light pressings where much of the flavour in these varieties hide. The main components were battonaged for 2 months while the Viognier was fermented and aged in French oak, before final blending and bottling.

Region

Pyrenees, Western
Victoria, Australia

Grape Varieties

65% Viognier, 25% Roussanne
& 10% Marsanne.

Colour

Straw green colour.

Cellaring

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

Aroma

Floral aromas of honeysuckle,
jasmine and fruit notes of pear,
lime and guava.

Technical Details

Alcohol: 13.0%
Total Acidity: 6.22 g/L
pH: 3.41

Flavour

Fresh pear, green fig and apricot
fruit flavours are combined with a
hint of spice. The creamy mid
palate with unusually rich fleshy
texture for a dry Australian white
wine, is complemented with
natural minerality.

