

# 2021 MIDNIGHT CUVEÉ

## WINEMAKER'S COMMENTS

The production of “Methode Traditionnelle” (fermented in this bottle) sparkling wines has been an integral part of the winemaking at Blue Pyrenees Estate for many years. Daytime temperatures in most Australian wine regions means that fruit is often too warm for making premium sparkling wine when received into the press at the winery. In 1992 the team at Blue Pyrenees decided to experiment with picking at night, under lights, to optimize both fruit condition and temperature. The night harvesting resulted in an amazing improvement – crisper cuvee (free drained) juices of outstanding quality, with higher natural acidity and the Midnight Cuvee was born! During harvest 2021, the best Chardonnay parcels from Blue Pyrenees Estate were blended with hand-picked grapes from the ultra cool Macedon Ridge vineyard, that were whole bunch pressed, to again lift the natural acidity and freshness of the blend.

### Region

Pyrenees & Macedon Ranges  
Victoria, Australia

### Grape Varieties

Chardonnay 98% &  
2% Pinot Noir

### Colour

Brilliant pale straw with a very fine bead of persistent gentle bubbles.

### Cellaring

It is ready to appreciate now or can be cellared for up to five years.

### Aroma

The aroma is delicate and complex with characteristics of cracked yeast and freshly baked apple strudel and lime.

### Technical Details

Alcohol: 12%  
Total Acidity: 7.40 g/L  
pH: 3.15  
Dosage: 4.0 g/L

### Flavour

Upon tasting there is a lovely fine mousse in the mouth with lemon sherbet and apple notes on the front palate, followed by a fresh creamy mid palate, then a zippy acid and crisp finish. Plenty of length and beautifully balanced. A young and fresh vibrant wine.

