

# 2022 SPARKLING ROSÉ

## WINEMAKER'S COMMENTS

The production of “Methode Traditionnelle” sparkling wines is an important part of the winemaking history at Blue Pyrenees. Parcels of Pinot Noir and Pinot Meunier harvested from our own Estate vineyards are carefully assembled for blending. The second fermentation and maturation on yeast for 18 months takes place in our cold underground cellars. A small amount of dosage is added at disgorging to balance the fine natural acidity, and to highlight the fresh and vibrant red berry fruit notes from the vineyard and the creamy, nutty, brioche notes liberated from maturation on yeast. The perfect accompaniment to a wide range for cuisines. Serve well chilled.

### Region

Pyrenees, 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.

### Awards

- SILVER Australian Sparkling Wine Show 2024
- SILVER International Wine Competition (IWC) 2024
- 92 Halliday

