

CUVÉE RICHE

WINEMAKER'S COMMENTS

The production of "Methode Traditionelle" sparkling wines has been an integral part of the winemaking at Blue Pyrenees for many years. This rare demi-sec (semi-sweet) sparkling wine style is salmon pink in colour & is designed as a dessert wine but due to the low pH/sugar balance, Blue Pyrenees Cuvée Riche is not cloyingly sweet so is suitable for most occasions. Always serve well chilled & try with any fruit based dessert.

Region

Pyrenees, Western
Victoria, Australia

Grape Varieties

Chardonnay 75%,
Pinot Noir 17% & 8% Others

Colour

Salmon pink with a fine bead of gentle bubbles

Cellaring

Released as a mature style this wine is ready to appreciate now but will age another 5 years if required.

Aroma

The aroma is delicate & complex with red apple & cherry fruits the most dominant, followed by yeast autolysis characters of sweet bread.

Technical Details

Alcohol: 12%
Total Acidity: 7.13 g/L
pH: 3.26
Dosage: 40.0 g/L

Flavour

Strawberry fruit & sweet bakery confection flavours follow on from the aroma with a creamy yeast derived mid palate & crisp refreshing effervescence to finish

