

# LUNA

## WINEMAKER'S COMMENTS

To optimise fruit condition we harvest our sparkling wine grapes under the light of the moon in the cool of the night. Luna was created to showcase the house style of Blue Pyrenees "Methode Traditionnelle" sparkling wines. A significant portion of previous years sparkling base wines are held back in tanks & oak vats to blend with current year sparkling base wine so that consistency across vintages is achieved plus some mature wine characters are instilled. This also has the effect of reducing the necessary time of aging on secondary bottle fermentation lees to achieve the desirable complex flavours.

### Region

Pyrenees, Western  
Victoria, Australia

### Grape Varieties

Chardonnay 86%, Pinot Noir 10% &  
Pinot Meunier 4%

### Colour

Medium golden straw with a pale  
green hue.

### Aroma

Vibrant aromas of citrus, green  
apple and white stone fruit  
combine with toasted white bread  
and almond meal, to give an overall  
impression of freshness and  
vitality.

### Cellaring

Luna is the perfect bright and fresh,  
drink now style, to be enjoyed on  
any occasion.

### Technical Details

Alcohol: 12.5 %  
Total Acidity: 5.47 g/L  
pH: 3.46  
Dosage: 10 g/L

### Flavour

The Blue Pyrenees Luna exhibits a  
fine and persistent bead, the  
hallmark of yeast matured, methode  
traditionnelle sparkling wines.  
Lemon, pear and yellow stone fruits  
with shortbread, and nougat-like  
yeast age complexity, combine  
harmoniously to deliver a persistent,  
long, fresh and crisp finish.

