

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 85%, Pinot Noir 8%
& 6% Pinot Meunier

Colour

Gold straw with a pale pink hue.

Cellaring

Ready to appreciate now.

Aroma

The complex aromas of citrus, toasted bread, green apples & hint of confection give an overall impression of freshness & vitality.

Technical Details

Alcohol: 12.5 %
Total Acidity: 6.15 g/L
pH: 3.21
Dosage: 10 g/L

Flavour

The Blue Pyrenees Luna exhibits a fine & persistent bead, the hallmark of true methode traditionnelle sparkling wines. Lemon freshness, shortbread, nougat like confection & yeasty aged wine complexity linger harmoniously together on the palate of this wine.

