

SPARKLING SHIRAZ

WINEMAKER'S COMMENTS

The production of “Methode Traditionnelle” sparkling wines has been an integral part of the winemaking at Blue Pyrenees for many years. The Sparkling Shiraz expresses its “terroir” or where it comes from better than any other Blue Pyrenees sparkling. Select parcels of Shiraz are nominated in the vineyard and winery for sparkling wine production due to displaying prominent varietal and regional characters along with soft tannins and restrained alcohol. The Pyrenees grape growing seasons are generally ideal for Shiraz, starting with winter rains, cool springs and summers, followed by warm autumns, perfect for ripening red grapes. Approximately 5 days primary fermentation on skins in open fermenters, is followed by gentle pressing to tank and then racking off the yeast lees to small and large oak vats for 18 months oak maturation. Secondary bottle fermentation then occurs before another 1-2 years bottle maturation which allows integration of the fruit flavours, tannin, carbon dioxide and yeasty complexity.

Region

Pyrenees, Western
Victoria, Australia

Grape Varieties

Shiraz 99%
& Viognier 1%

Colour

Deep ruby red with a youthful hue.

Cellaring

It is ready to appreciate now.

Aroma

The Pyrenees regional five spice notes, ripe plummy fruit, a hint of oak and mature chocolate characters make for an appealing aroma.

Technical Details

Alcohol: 14.5%
Total Acidity: 6.45 g/L
pH: 3.49
Dosage: 24 g/L

Flavour

The flavours generally follow on from the aromas with sweet spiced dark plum fruit up front, a rich chocolate confection mid palate, and a lingering soft tannin, spicy dry finish.

