

PET NAT ROSÉ

WINEMAKER'S COMMENTS

A first for Blue Pyrenees Estate, winemakers used a portion of a cuvée Merlot ferment to create a petillant naturel sparkling wine. In contrast to méthode traditionnelle sparkling, an active primary fermentation is bottled with residual grape sugars that ferment out in the bottle creating the natural carbon dioxide bubbles. This ancient technique is thought to have made the first ever sparkling wines & often results in malolactic fermentation occurring in bottle as well. The resultant preservative free wine is cloudy but dry with crément-style effervescence.

Region

Pyrenees, Western
Victoria, Australia

Grape Varieties

Merlot

Colour

Deep tangerine orange with cloudy pink hues. Displays a gentle, persistent bead.

Cellaring

Released as a mature style so it is ready to appreciate now but will cellar for several years if required.

Aroma

Candied orange & tangelo aromas combine with orange blossom & country garden undertones.

Technical Details

Alcohol: 13.6%
Total Acidity: 4.80 g/L
pH: 3.37
Dosage: Zero
Glucose/Fructose: 0.50 g/L
Vegan friendly

Flavour

Orange confection flavours precede aromatic bitters, orange pith & herbal tonic characters before a firm, dry finish.

