BLUE PYRENEES

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Blue Pyrenees Reserve wines are made only in small quantities and only in the best years, from superior parcels of fruit. The Estate is the flagship wine from the Blue Pyrenees Estate vineyard Victoria Australia.

ESTATE



2012 ESTATE

REGION

Pyrenees, Western Victoria, Australia.

GRAPE VARIETIES

68%% Cabernet Sauvignon, 22% Merlot, 8% Malbec & 2% Shiraz

WINEMAKER

Andrew Koerner.

WINEMAKER'S COMMENTS

The Pyrenees region of Australia is best known for its bold savoury red wines and the "Estate" from Blue Pyrenees uses blending of the Estate vineyard's best components to consistently re-enforce this reputation. The 2011 / 2012 growing season provided ideal winter and spring rains followed by a mild summer, then a warm dry autumn, which was near perfect for producing ripe flavoursome red grapes. The individual vineyard components were kept separate, initially in 15 tonne static and 3 tonne open fermenters, then also while maturing in new (40%), two year-old (30%) and four year-old (30%) French oak barriques for a full 22 months. Final selections, then the blending, a light egg white fining and bottling all occurred in February 2014.

COLOUR

Deep ruby red with a purple hue.

AROMA

Fragrant red berry fruit, forest floor complexity and classy cedar oak aromas.

FLAVOUR

A generous mouthful of mulberry fruit up front, complimented by forest flavours of mint leaves, mushroom and cedary oak. The rich yet even palate structure of this blended red is framed by abundant yet integrated fine grain tannins, and delivers a traditional old world style, suitable for aging, with lingering fresh berry and choc-mint flavours.

CELLARING

Can be enjoyed now or cellared with confidence for twenty years.

TECHNICAL DETAILS

Alcohol: 13.8% Total Acidity: 6.75 g/L pH: 3.46

AWARDS / REVIEWS

The 2012 Blue Pyrenees Estate Red was awarded top gold medal in class 53 (96/100) and then the Alan Cook MBE memorial trophy for the "Best Bordeaux blend" at the Brisbane Wine Show, July 2014. 2 further gold medals have followed at the Royal Melbourne Wine Show 2014 class 53 and the Australian Cool Climate Wine show 2014, class 25, and now James Halliday has awarded this wine 95 points (out of 100) in his wine companion 2016.