

WINEMAKER'S COMMENTS A unique collaboration between two vines

A unique collaboration between two vineyards on contrasting sides of Western Victoria's Pyrenees mountain range. Viognier, Semillon, and Sauvignon Blanc from Blue Pyrenees Estate is blended with Marsanne and Roussanne grapes from our sister vineyard Glenlofty on the other side of the Pyrenees, to make a mouth filling and rich style with flavours of apricot, pear and spice.

Region

Pyrenees, Western Victoria, Australia

Colour & Aroma

A brilliant light straw green hue with a bouquet bursting with white peach, apricot, pears and citrus blossom.

Flavour

The vibrant primary fruit aromas carry over to the palate with fresh stone fruits, nashi pear and citrus notes combining with a hint of sweet spice. The generous yet medium weight palate has a juicy, fleshy texture with crisp acidity and a long chalky finish.

Grape Varieties

Viognier, Marsanne, Roussanne Semillon, and Sauvignon Blanc.

Cellaring

Can be enjoyed now or cellared with confidence for five to ten years.

Technical Details

Alcohol: 13.0% Total Acidity: 5.77 g/L pH: 3.50



BLUE PYRENEES

EXCLUSIVE REGIONAL SELECTION

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BLUE PYRENEES

