

“Blue Pyrenees Estate is consistently one of the best value red-wine producers in the country—to say nothing of its superb sparkling wines. The prices are a gift.”

— Huon Hooke



2018 RICHARDSON CABERNET SAUVIGNON

The Blue Pyrenees Richardson series of wines are only produced in highly regarded vintages & are dedicated to the late Colin Richardson, a larger than life character who lived, breathed & loved wine. As fine wine director of Blue Pyrenees, national wine judge & educator he never stopped espousing the virtue of wine, to anyone who cared to listen.

WINEMAKER'S COMMENTS

The Richardson Series of wines are produced from the most characterful batches of grapes identified by the Blue Pyrenees winemakers as having the potential to make an iconic red wine. These wines are vinified & matured separately before confirmation of suitability to be called “Richardson” then preparation for bottling. The 2017/2018 growing season provided below average winter, spring & summer rains, meaning reduced crop levels but concentrated fruit flavours. A warm dry autumn allowed the grapes to easily reach optimum maturity. Vinification included cold soaking pre-ferment, a five day warm ferment & then two weeks extended maceration on skins. Secondary fermentation occurred in oak, before 18 months maturation in both new & two year old French oak barriques ensured complexity, smoothness & integration of all flavour components.

Region
Pyrenees, Western
Victoria, Australia

Grape Varieties
90% Cabernet Sauvignon,
9% Malbec, 1% Shiraz

Winemaker
Andrew Koerner

Colour
Deep ruby red.

Aroma
Distinctly Cabernet Sauvignon with blackberry fruit, violet, seaweed & beach notes plus cedary French oak support.

Flavour
The blackcurrant, iodine, green olive & choc mint flavours are all fruit derived but have been crafted into a wine of great power by full extraction

of colour, flavours & tannins from the grapes. The integration of all these flavours in French oak also adds to the structure & tannin, creating a long savoury aftertaste.

Cellaring
Can be enjoyed now or cellared with confidence for 20 years.

Technical Details
Alcohol: 14.4%
Total Acidity: 6.20 g/L
pH: 3.45

BLUE PYRENEES
estate

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