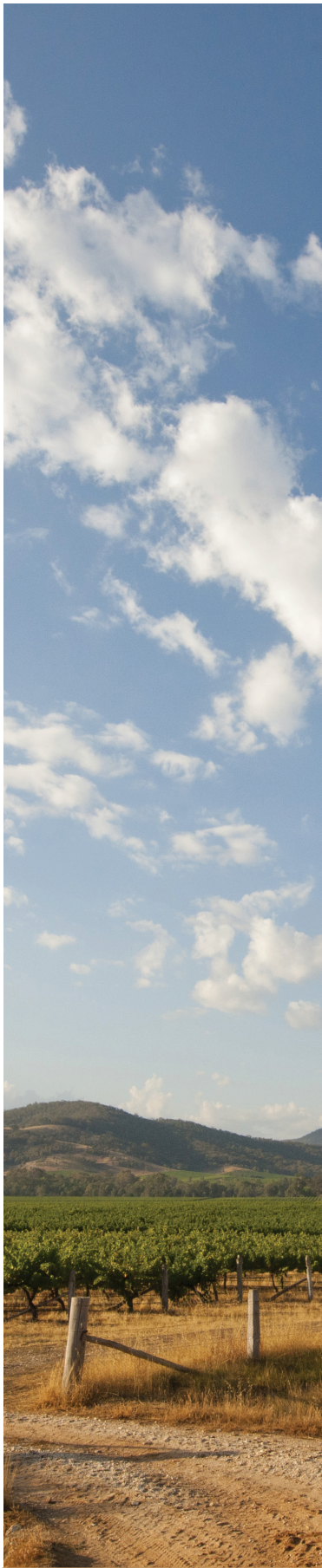


[WWW.BLUEPYRENEES.COM.AU](http://WWW.BLUEPYRENEES.COM.AU)





## COMPANY PROFILE

Blue Pyrenees—originally called Chateau Remy—was established by the French company Remy Martin in Western Victoria during the early 1960s. Remy Martin, known for the most famous and expensive Cognac, Louis XIII, was committed to discovering the potential of the world's cool climate wine regions and subsequently became the force behind Champagne Houses Krug and Charles Heidsieck.

Upon discovering Victoria's Pyrenees Remy Martin soon realised the region's potential to produce a wide range of exceptional quality wines. Gravelly soils similar to those of Bordeaux, ample amounts of sunshine along with warmth moderated by altitude and cool southerly winds promised a grapegrower's paradise. Consequently, in 1963 Chateau Remy (Blue Pyrenees Estate) became the second vineyard to re-establish in Victoria after most vineyards disappeared earlier in the 1900s.

Remy Martin's judgement was excellent—the Estate provided grape growing conditions warm enough to give concentration and power to the wines, yet cool enough to retain vibrancy and elegance. This resulted in remarkably unique wines from the traditional French grape varieties.

Blue Pyrenees Estate is situated in a natural amphitheatre at the foothills of the picturesque Pyrenees ranges. In certain climatic conditions the Pyrenees mountains appear blue due to the forests of eucalypt trees that cover the ranges and it was this phenomenon that gave birth to the name *Blue Pyrenees Estate*.

French knowledge and Australian character was the hallmark of the Estate and the brand's creation. Traditions—but now with a modern twist—are guaranteed to continue, led by a passionate, innovative management and winemaking team at Blue Pyrenees Estate.

“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*

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# CHIEF WINEMAKER ANDREW KOERNER

First and foremost the grape is a fruit. All wines should respect this fact by showing varietal fruit characters as young wines while respecting the flavours of the site and region in which they are grown. Authentic wine should not be dominated by winemaking.

— Andrew Koerner

Growing up in Australia's wine capital of Adelaide gave Andrew the opportunity to experience firsthand South Australia's finest wine regions, attending the legendary Roseworthy College—these days a campus of Adelaide University.

Graduating in 1992 with a degree in the applied science of Oenology, Andrew headed off to the Yarra Valley in Victoria, working as assistant winemaker at St. Huberts. This winery became part of the Len Evans Rothbury group along with the historic Saltram Winery in the Barossa Valley, allowing a transfer back to South Australia as winemaker at Saltram in 1995.

With a thirst for wider experience Andrew moved to Rosemount in New South Wales' Hunter Valley in 1999. Here he took on a role as Senior Winemaker, later becoming Manager after Rosemount's merger with Southcorp in 2001.

In 2004, Andrew was made an offer to join and lead the team at Blue Pyrenees Estate and was delighted to come on board. Andrew recognised Blue Pyrenees as an iconic Victorian brand from a still emerging region, the Pyrenees, which has the most diverse winemaking potential Andrew has ever seen.

French knowledge in the planting of the Estate vineyard has resulted in a selection of the most suitable clones of each grape variety, as well as clever use of the different micro-climates and soils on the property. These factors serve to create nuances which both add to the complexity of a wine when blended but also allow many wine styles from the one vineyard. Globally, very few wineries can produce trophy winning white, red and sparkling wines from the one estate.

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# VITICULTURIST SEAN HOWE

When you work in a unique site like Blue Pyrenees Estate, with three distinct soil types and a myriad of aspects, it is important to treat each section individually. A blanket approach won't maximise the potential of each section. Overall we look to tread lightly on the soil, respect the site and trust science to give us the best results. It is a wonderful vineyard.

— Sean Howe

Like Andrew Koerner, Viticulturist and Vineyard Manager Sean Howe brings a wealth of experience to Blue Pyrenees. Having established and managed vineyards for Southcorp in southern New South Wales before heading overseas, Sean then worked for well known Australian winemaker Brian Fletcher, who coincidentally first employed Andrew Koerner at St. Huberts in the Yarra Valley.

Working at Southcorp's Tumbarumba (located in one of Australia's coolest vineyard regions) between 1992 and 1998, Sean progressed from Vineyard Hand to Supervisor to Manager. At this vineyard Sean oversaw the production of premium and super premium sparkling base, Chardonnay, Pinot Noir and Sauvignon Blanc.

Sean's next challenge was as Vineyard Manager for a Southcorp Greenfields development of 180 hectares between 1998 and 2002.

Later Sean managed vineyards and fruit intake for Calatrasi in Sicily, where he settled for four years from 2003. Here he was Chief Viticulturist and had oversight of 80 hectares of vineyards in Italy and 200 hectares in Tunisia, also planting another 360 hectares in Puglia, Sicily and Tunisia (mainly Primitivo, Nero d'Avola and Syrah).

Sean joined the Blue Pyrenees team in 2006. His various experiences, especially those European, have added complimentary skills to the Blue Pyrenees Estate management team.







## ICON RANGE

### *Richardson Reserve*

“The best barrels from the best batch” encapsulates the Richardson Reserve philosophy. After 18 months to two years in French oak barriques the Blue Pyrenees Estate winemakers carefully taste every barrel before final selection. The result is a truly impressive wine of complexity, smoothness, integrated flavour and fine tannins—a recipe for longevity and ageability.

## RESERVE RANGE

The Blue Pyrenees Reserve range is made with a nod to our French heritage. Produced only in the best years, the Reserve range is made up of a series of exceptional wines. The first, the Richardson Cabernet Sauvignon and Shiraz wines, are built on a philosophy established in the 1990s which continues to see the nomination of the most characterful batch of premium red wine as a tribute to the late Colin Richardson. Also a part of this range are the Section One Shiraz—very much in a Northern Rhone Valley style, typically with a touch of Viognier—and the “Estate”, the iconic blue label Bordeaux-blend red wine that put Blue Pyrenees on the Australian wine map during the 1980s. These wines are primarily made from the fruit of the oldest vines in the Estate vineyard (approximately 40 years old) and use extended maceration on skins to ensure full extraction of all the flavour, colour and natural tannins in these grapes.

### *Richardson*

Colin Richardson was a larger than life character who was particularly skilful in identifying characterful batches of young red wine while in barrels in true “en primeur” style. Blue Pyrenees Estate winemakers carry forward this tradition as a dedication to the man himself. Also being from the best sections of old vines, the early winemaking principles for the Richardson wines are similar to the Richardson Reserve range. These wines spend 18 months in 50% new French oak, with the remainder in 2 and 4 year old barrels. The resulting product is superb to drink while young and fresh yet is also a fantastic cellaring prospect.





# RESERVE RANGE

## *Section One Shiraz*

When young, blueberry fruit, violet perfume and rosemary herbal notes strike up a remarkable similarity to the wines of the Northern Rhone Valley in France. The medium weight structure and vibrancy of this wine follow that ethos which also ensures many possible food matches. With age the intricate fruity, floral aromas and flavours gently morph into liquor chocolate notes finished with lingering spices.

## *Estate*

The Estate is a quintessential Pyrenees blend made predominantly from Cabernet Sauvignon and Merlot but often with small amounts of Shiraz and Malbec. This Bordeaux style blend ages slowly and gracefully—cedar oak and cassis aromas indicate a classic Cabernet Sauvignon based wine. The richness and even palate structure of this blended red is created by abundant yet integrated fine grain tannins, carefully woven throughout the entire wine. Known to age very well, the result of cellaring is the primary fruit subsiding into softer characters of leather, tobacco leaves and a persistent finish characterised by lingering choc-mint flavours.

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# SPARKLING WINES

The Blue Pyrenees Sparkling range comprises a diverse range of styles all made from our Estate vineyards and all made in the classic Méthode Traditionnelle, which means that unlike many sparkling wines produced in Australia the wine is fermented and extensively aged in the bottle that its sold in. This technique ensures that all of the wines have the finest of beads as well as elegance, purity of fruit and delicate complexity, with these characteristics extending through the range from our flagship Midnight Cuvée to our house style Luna.

## IN THIS RANGE

### *Midnight Cuvée*

A “Blanc de Blancs” or Chardonnay sparkling wine with toasty baked yeast notes prevailing over the bright grapefruit-flavoured palate. A subtle lemon meringue confectionery note also appears before a fine acid backbone and a refreshing, delicate effervescence cleanses the long dry finish.

### *Vintage Brut*

Made from all 3 varieties used in classic Champagne blends, Vintage Brut shows complex aromas of toast, freshly baked biscuits and nougat which showcase extended aging on yeast lees. The lively palate shows Pinot red apple notes which linger harmoniously with complex aged characters.

### *Brut Rosé*

Classic sparkling structure with maturity and softness surrounding the red apple fruit flavours, bakery confection and a fine acid backbone. A complex wine with many flavours, it has balance and finesse highlighted by a crisp clean finish.





# SPARKLING WINES

## *Luna*

The house sparkling and crowd pleaser, Luna displays lemon freshness, yeasty aged wine complexity and liquor confectionery sweetness, which linger together on the palate of this wine. Also shows the fine and persistent bead, a hallmark of quality Methode Traditionnelle sparkling wines.

## *Sparkling Shiraz*

Our sparkling Shiraz shows hints of Pyrenees cardamom-like spice, sweet dark plum fruit up front, a rich chocolate mid palate and lingering soft tannin with a spicy finish—an exceptional example of an Australian & Western Victorian specialty.





## VARIETAL RANGE

The Blue Pyrenees Estate range of wines are made to demonstrate the cool climate Pyrenees region's ability to produce wines with elegance and complexity. A stunning range of whites and reds, all predominantly varietal, this range has been successful both in Australian and export markets, offering excellent value for money.

### IN THIS RANGE

#### *Sauvignon Blanc*

Fragrant kiwi fruit, green herb and mineral aromas. Passionfruit and salad green flavours, creaminess and a strong minerality which persists throughout this wine until the naturally crisp finish.

#### *Viognier*

Intriguing marzipan and apricot aromas, with exotic sweet pear and nutty confection on the palate. A rich creamy textured mid palate and a subtle hint of sweetness, finishing with crisp acidity.

#### *Chardonnay*

White peach, French oak and barrel ferment yeast complexity dominate the aromas. Stone fruit and yeast feature strongly on the palate, with cedary French oak and a refreshing mineral finish.

#### *Bone Dry Rosé*

Glazed cherries and cream aromas abound. The palate follows on from the aroma with fresh strawberry fruit and strong creamy confection flavours whilst retaining a crisp, fresh and bone dry finish.



### *Merlot*

A vibrant and floral mouthful of plums, mint leaves, earth and cedar wood. Medium-bodied with fine grain tannins, memorable fragrance and lingering bright fruit flavours. It is rare to find Merlot this good in Australia.

### *Shiraz*

Blueberry fruit gives way to tell-tale Pyrenees spices and a rich mid-palate of chocolate, vanilla and balanced acidity. The soft tannin structure of this wine allows lingering fruit flavours to shine throughout the long dry finish. One of the biggest sellers in the range, along with Cabernet Sauvignon.

### *Cabernet Sauvignon*

Medium-bodied with classical Cabernet Sauvignon structure and abundant fine grain tannins which contribute to an elegant, persistent finish characterised by lingering chocolate flavours.

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# AWARDS & ACCOLADES

Blue Pyrenees Estate have amassed an impressive collections of awards and accolades, a small selection of which include;

## 2013 RICHARDSON RESERVE SHIRAZ

95 Points

James Halliday's Wine Companion, 2020 edition

## 2013 RICHARDSON RESERVE CABERNET SAUVIGNON

94 Points

James Halliday's Wine Companion, 2020 edition

### BEST CABERNET SAUVIGNON

*2018 Rutherglen Wine Show*

## 2016 RICHARDSON CABERNET SAUVIGNON

95 Points

James Halliday's Wine Companion, 2020 edition

### BEST WINE IN SHOW

*2018 Western Victorian Wine Challenge*

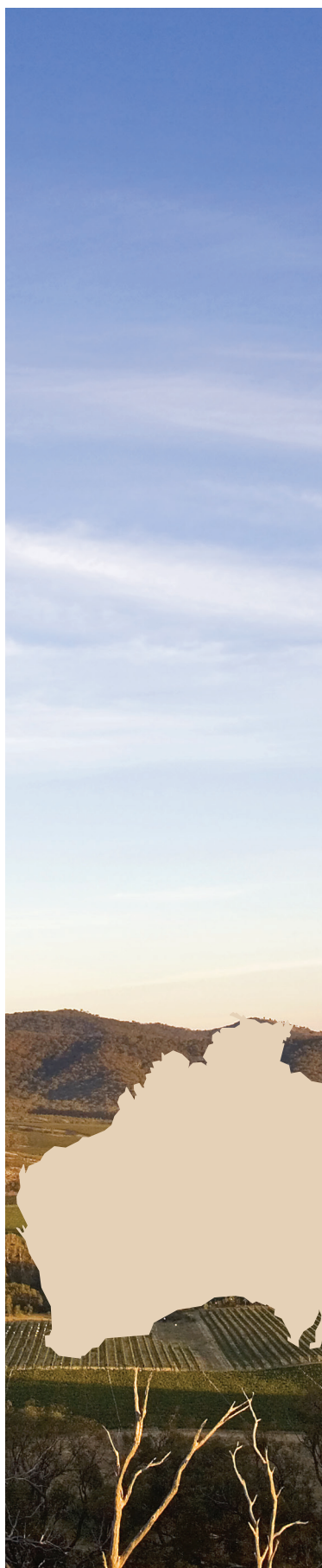
Best Cabernet

Western Victorian Wine Challenge, Ballarat Wine Show,  
Riverina Wine Show

## 2016 RICHARDSON SHIRAZ

95 Points

James Halliday's Wine Companion, 2020 edition



## 2016 SECTION ONE SHIRAZ

95 Points

James Halliday's Wine Companion, 2020 edition

BLUE GOLD & TOP 100

*2019 Sydney International Wine Challenge*

## 2015 MIDNIGHT CUVÉE

95 Points

James Halliday's Wine Companion, 2020 edition

BEST SPARKLING WINE

*2018 Victorian Wine Show*

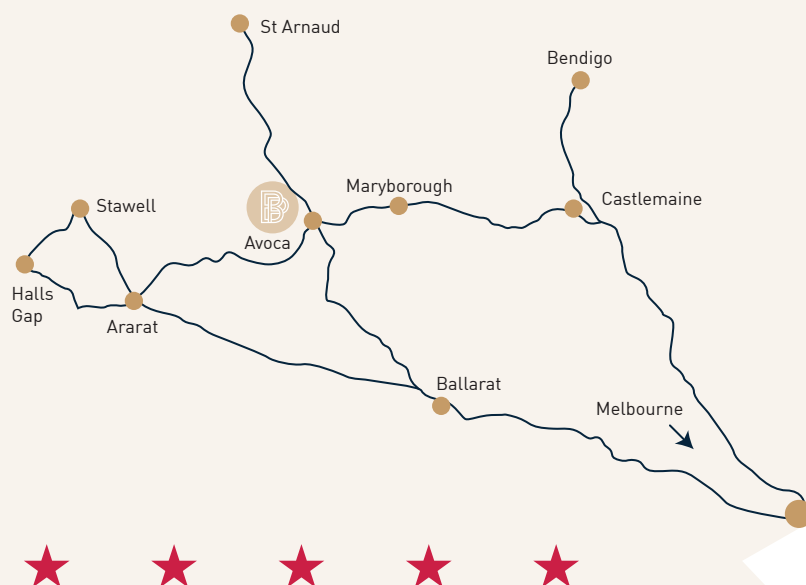
## 2016 ESTATE RED

93 Points

James Halliday's Wine Companion, 2020 edition

Gold Medal

2019 China Wine & Spirits Awards Best Value



FIVE RED STAR RATED WINERY

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