

# BLUE PYRENEES

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Boutique Winery In The Pyrenees  
Established By Remy Martin

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## The Estate

Blue Pyrenees Estate was established in 1963 by the French company – **Remy Martin**, and was among the modern Australian wine industry's first ventures into cool climate viticulture.

Today, Blue Pyrenees is 100 per cent Australian owned and is led by Chief Winemaker **Andrew Koerner**. Proud of the fact that all of their wines are made from grapes grown in their vineyards and produced in their estate winery, Blue Pyrenees Estate are committed to making authentic, world classquality wines.

A short stroll up the hill from the winery, the cellar door building provides a superb vantage point from which to taste the wines, learn about the wine-making process, or enjoy a glass matched with our famous grazing boards of fresh local produce.

***“The winery that started  
the modern Pyrenees era.”***

—Campbell Mattinson

## Climate & Land

The Estate is comprised of **150 hectares** of vineyards on the edge of an abundant State forest and bordered by the Pyrenees mountain range, about seven kilometers out of the township of Avoca.

Ample amounts of sunshine ensure our grapes ripen to full maturity with the heat moderated by altitude (400 metres above sea level) and southerly ocean winds allowing us to escape the extremes of temperature associated with continental climates. The gravel beds on the valley floor no doubt reminded our French forbears of the gravels of Bordeaux and the south of France and are, not surprisingly, best suited to our Bordeaux and Rhône varietals. There are broadly three soil types across the Estate. The surrounding mountains and the undulating nature of our Estate see cool air movement down the slopes, preventing the frost devastation which afflicts so many other Victorian vineyards. Essentially, the climate is warm enough to give concentration and power, yet cool enough to give vibrancy and elegance, resulting in remarkable wines from Cabernet Sauvignon, Shiraz, Merlot, Chardonnay and Sauvignon Blanc.





# *“Winemaking is an art”*

Chief Winemaker Andrew Koerner believes that authentic wine should not be dominated by winemaking — all wine should show varietal fruit characters as young wines while respecting the flavours of the site and region in which they are grown.

Blue Pyrenees Estate (then known as Château Remy) was among the modern Australian wine industry's first ventures into cool climate viticulture. The Pyrenees (1392 heat degree days) is only marginally warmer than Coonawarra (1365 heat degree days), a key reference for cool climate viticulture in this country.

The breathtaking lake on our Estate, inadvertently formed during the gold-rush when a gold mining dredge struck a subterranean stream and flooded the valley, provides a valuable supplementary water resource for the Estate when required, especially in dry seasons. However, our vines receive minimal irrigation water. Some of them are dry-grown in keeping with the philosophy of Vincent Gere (our French chief winemaker from 1987 to 1996) who once quipped “We are not growing tomatoes”.



## **Victorian Wine Show 2020**

Gold – 2018 Richardson Cabernet Sauvignon

**Trophy Best Cabernet Sauvignon,**

**Trophy Best Red Wine & Trophy Best Wine of Show**

Gold – 2018 Richardson Shiraz (runner up Best Shiraz)

Silver – 2017 Shiraz

Bronze – 2020 Sauvignon Blanc & 2018 Section One Shiraz





## ANDREW KOERNER

Chief Winemaker & CEO

Andrew Koerner joined Blue Pyrenees Estate in February 2004 bringing a passion for wine cultivated as a youngster growing up in Australia's wine capital, Adelaide.

Working his first vintage in 1987 at Hardy's Renmano in Renmark and subsequently at Hardy's Tintara in McLaren Vale, Andrew graduated in 1992 from the internationally renowned Roseworthy Campus of the University of Adelaide with a Bachelor of Applied Science in Oenology. The following year Andrew was appointed assistant winemaker with the legendary Len Evans' Rothbury Group, working at St Huberts in the Yarra Valley. After this group's acquisition by Beringer Blass, Andrew was appointed winemaker at the historic Saltram winery in South Australia's Barossa Valley. Andrew is a prominent and respected wine judge and panel leader on the Australian wine show circuit.

### Andrew Koerner's Recent Achievements

2021 Best Red Wine in Victoria – 2018 Richardson Cabernet Sauvignon

2021 Double Gold & Best Value Sakura Japanese Wine Awards – Sparkling Shiraz

2020 Victoria's Best Shiraz – 2018 Richardson Shiraz

2019 Second Best Shiraz in Australia – 2013 Richardson Reserve Shiraz

# The Series





# *Blue Pyrenees Estate*



**SPARKLING**



**VARIETAL**



**ROSÉ**

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## Reserve Series

### History & Beginnings

From the first 1982 vintage of the famous red blend called simply 'Estate', Blue Pyrenees has built a reputation for producing exceptional red wines with complexity and balance, all beautifully reminiscent of the unique Pyrenees terroir.



## 2017 Richardson Reserve Cabernet Sauvignon

This Richardson Reserve Cabernet Sauvignon wine is produced from the most exceptional batch of grapes identified by the Blue Pyrenees team as “better than ever”, the same philosophy established in the 1990’s to create exceptional Blue Pyrenees red wine as a tribute to the late *Colin Richardson*. This wine was vinified and then, matured in 75% new oak, before final blending and preparation for bottling. The nominated 2017 Cabernet Sauvignon grapes always displayed intense varietal characters as they reached optimum ripeness and balance on the vine, in the cool grape growing season of 2016 / 2017. Vinification included warm fermentation, and extended skin contact for 2 weeks, before 24 months maturation in new and two year old French oak barriques, ensuring complexity, smoothness and integration of all the flavour components and fine tannin, before bottling in June 2019.

Rich cassis fruit flavours, hints of mint and forest floor notes, which are all fruit derived, but they have been crafted into a wine of great complexity by ageing in the best available French oak which also allowed integration of all these flavours whilst adding to the structure and tannin.

### Region

Pyrenees, Western Victoria,  
Australia

### Grape Varieties

Cabernet Sauvignon 100%

### Winemaker

Andrew Koerner

### Colour

Deep ruby red

### Aroma

Beach / iodine scents amongst  
blackberry fruit, savoury oak and  
some violet and leaf aromas.

### Flavour

Hints of mint and forest floor notes,  
which are all fruit derived, but they  
have been crafted into a wine of great  
complexity by ageing in the best  
available French oak

### Cellaring

Can be enjoyed now or cellared  
with confidence for 20 years

### Technical Details

Alcohol: 14.0%

Total Acidity: 6.15 g/L

pH: 3.60

### Awards & Reviews

**Gold — 2020 Asian Wine Challenge**  
**2019 Top Gold (Class 11)**

**Trophy — Riverina wine show**



## 2017 Richardson Reserve Shiraz

*“This Richardson Reserve Shiraz wines are produced from the most exceptional batch of grapes identified by the Blue Pyrenees team.”*

The same philosophy established in the 1990's to create exceptional Blue Pyrenees red wine as a tribute to the late *Colin Richardson*. This wine was vinified and then, matured in 75% new oak, before final blending and preparation for bottling. The nominated 2017 Shiraz grapes always displayed intense varietal characters as they reached optimum ripeness and balance on the vine, in the cool grape growing season of 2016 /2017. Vinification included warm fermentation, and extended skin contact for 2 weeks, before 24 months maturation in new and two year old French and American oak barriques, ensuring complexity, smoothness and integration of all the flavour components and fine tannin, before bottling in June 2019.

The blueberry, mushroom, earth and five-spice flavours are all fruit derived, but they have been crafted into a wine of great complexity by ageing in the best available French and American oak.

### Region

Pyrenees, Western Victoria,  
Australia

### Grape Varieties

Shiraz 95% &  
Cabernet Sauvignon 5%

### Winemaker

Andrew Koerner

### Colour

Deep ruby red

### Aroma

Black licorice and spice scents  
amongst blueberry fruit, sweet oak  
and some undergrowth aromas

### Flavour

Blueberry, mushroom, earth  
and five-spice flavours are all fruit  
derived.

### Cellaring

Can be enjoyed now or cellared  
with confidence for 20 years

### Technical Details

Alcohol: 13.8%  
Total Acidity: 6.08 g/L  
pH: 3.62

### Awards & Reviews

**2nd Best Shiraz in Australia  
— Winestate**

**Gold — 2020 Asian Wine Challenge**

**Gold — 2019 Decanter Awards**

**Blue Gold — Sydney International  
Wine Competition**



**2013 Richardson Reserve Shiraz**  
**2nd Best Shiraz In Australia under the Penfold Grange**

Ranked by Winestate



## Richardson Series

### Classic & Diverting

The Richardson Series of wines are produced only in great vintages, from the most characterful batches of grapes, identified by the Blue Pyrenees winemakers, as having the potential to make an iconic red wine, as a tribute to the late *Colin Richardson*, himself a larger than life character.



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## 2018 Richardson Cabernet Sauvignon

The Richardson Series of wines are produced only in great vintages, from the most characterful batches of grapes, identified by the Blue Pyrenees winemakers, as having the potential to make an iconic red wine, as a tribute to the late Colin Richardson, himself a larger than life character. These wines are vinified and matured separately before confirmation of suitability to be called "Richardson" then preparation for bottling.

The 2017 / 2018 growing season provided below-average winter, spring and summer rains, meaning reduced crop levels, but concentrated fruit flavours, before warm dry autumn allowed the grapes to easily reach optimum maturity. Vinification included cold-soaking pre-ferment, a 5-day warm ferment, then 2 weeks of extended maceration on skins. Secondary fermentation occurred in oak, before 18 months of maturation in both new and 2-year-old French oak barriques ensured complexity, smoothness and integration of all flavour components. The blackcurrant, iodine, green olive and choc mint flavours are all fruit-derived but they have been crafted into a wine of great power by full extraction of colour, flavours, and tannins from the grapes.

### Region

Pyrenees, Western Victoria, Australia

### Grape Varieties

Cabernet Sauvignon 90%, Malbec 9% & Shiraz 1%

### Winemaker

Andrew Koerner

### Colour

Deep ruby red

### Aroma

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

### Flavour

Blackcurrant, iodine, green olive and choc mint flavours are all fruit derived but they have been crafted into a wine of great power by full extraction of colour, flavours, and tannins from the grapes

### Cellaring

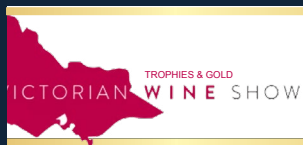
Can be enjoyed now or cellared with confidence for 20 years

### Technical Details

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

### Awards & Reviews

**3 Trophies — 2020 Victorian Wine Show**  
**Gold — 2020 Asian Wine Challenge**  
**95 points – Jeni Port Wine Pilot**



**Best Red Wine & Best Wine of Show  
& Best Cabernet Sauvignon**





## 2018 Richardson Shiraz

***“The Richardson Series of wines are produced only in great vintages, from the most characterful batches of grapes, identified by the Blue Pyrenees winemakers.”***

As having the potential to make an iconic red wine, as a tribute to the late *Colin Richardson*, himself a larger than life character. These wines are vinified and matured separately before confirmation of suitability to be called “Richardson” then preparation for bottling.

The 2018 Richardson Shiraz is predominantly from the oldest Shiraz vines on the Blue Pyrenees Estate vineyard. These grapes displayed a great intensity of regional and varietal Shiraz characters as they reached optimum ripeness and balance, as usual. Due to a warm and dry growing season, there was no problems reaching maturity before crushing these grapes in March 2018. Following a warm primary ferment, then 2 weeks extended maceration on skins, the wine was transferred to oak barrels for secondary fermentation and 24 months maturation in new to four year old French and American oak barriques ensuring complexity, smoothness and integration of all flavour components before bottling in April 2020.

### Region

Pyrenees, Western Victoria, Australia

### Grape Varieties

Shiraz 99% & Viognier 1%

### Winemaker

Andrew Koerner

### Colour

Deep ruby red

### Aroma

Distinctly ripe Pyrenees Shiraz aroma's of blueberry, licorice and five spice notes all supported by classy French and American oak.

### Flavour

The blueberry, liquorice, black olive and spice flavours are all fruit derived but they have been crafted into a wine of great mouth feel by careful oak and tannin management. The long lasting spicy aftertaste is a delightful way to finish this Shiraz

### Cellaring

Can be enjoyed now or cellared with confidence for 20 years

### Technical Details

Alcohol: 14.1%  
Total Acidity: 6.45 g/L  
pH: 3.54

### Awards & Reviews

**Gold – Great Australian Shiraz Challenge**  
**96 points – Jeni Port Wine Pilot**  
**95 points – Huon Hooke Real Review**

BLUE PYRENEES

*estate*

## Balanced & Sophisticated

Blue Pyrenees gradually became known for producing complex and balanced outstanding red wines. Reminiscent of the unique charm of the Pyrenees region. Essentially, the climate is warm enough to give concentration and power, yet cool enough to give vibrancy and elegance, resulting in remarkable wines from Cabernet Sauvignon, Shiraz, Merlot, Chardonnay and Sauvignon Blanc.

## Estate Series

# BLUE PYRENEES

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## 2018 Estate Red

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 2017 / 2018 growing season was a return to warm and dry conditions with intermittent rains throughout winter and spring, then a hot summer and a warm dry autumn to finish, which resulted in below average size crops, but grapes of real intensity. 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 and American oak barriques for a full 24 months. Final selections, then blending, a light egg white fining and bottling all occurred in May and June 2020. Juicy ripe mulberries up front, complimented by tobacco leaves, mushroom and supporting cedary oak. The 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 chocolate mint flavours.

### Region

Pyrenees, Western Victoria, Australia

### Grape Varieties

Cabernet Sauvignon 55%  
& Merlot 45%

### Winemaker

Andrew Koerner

### Colour

Deep ruby red

### Aroma

Ripe mulberry fruit, violets, hints of mint and classy cedar oak aromas

### Flavour

Berries complimented with tobacco leaves, cedary oak and mushroom

### Cellaring

Can be enjoyed now or cellared with confidence for 20 years

### Technical Details

Alcohol: 14.4%  
Total Acidity: 6.75 g/L  
pH: 3.52

### Awards & Reviews

**Gold – 2020 China Wine & Spirits Awards**

*“Gorgeously complex and engaging, the wine shows blackcurrant, spiced plum, tapenade and cedar characters on the nose with a lovely floral overtone. The palate delivers excellent concentration and density.”*

– Sam Kim





## 2017 Blue Pyrenees Cabernet Sauvignon

The Victorian Pyrenees region is renowned for consistently producing Cabernet Sauvignon displaying complexity and definitive regional character, especially in cooler years like the 2016–2017 growing season, which provided soaking winter rains, a mild wet spring, warm stormy summer, then a dry autumn to finish.

Produced from select parcels of grapes sourced from our estate vineyard, the Blue Pyrenees Cabernet Sauvignon 2017 was fermented to dryness in two-tonne open fermenters and 15-tonne static fermenters. Subsequently, the wine was matured for 24 months in a combination of older French and American oak plus 10% tank matured with staves. This unique cabernet sauvignon is medium weight, in translucent crimson colour. A complex mix of spicy, leafy aromas and just-ripe blackcurrant fruit, complimented by choc-mint, undergrowth and cedar oak flavours. Proudly medium bodied with classical Cabernet Sauvignon structure of abundant fine grain tannins which contribute to an elegant, persistent dry finish.

### Region

Pyrenees, Western Victoria, Australia

### Grape Varieties

Cabernet Sauvignon 95%  
& Merlot 5%

### Winemaker

Andrew Koerner

### Colour

Ruby red

### Aroma

Fragrant blackberry fruits, varietal leafy notes plus toasty cedar oak aromas

### Flavour

A complex mix of spicy, leafy aromas and just-ripe blackcurrant fruit. Dark soy and cedary oak. Finely boned and elegant, oak and grape tannin meld very well with black and blue berries. A quiet aristocracy to it

### Cellaring

Can be enjoyed now or cellared with confidence for 10 years

### Technical Details

Alcohol: 13.3%  
Total Acidity: 5.70 g/L  
pH: 3.63

### Awards & Reviews

**Gold —**  
**2019 China Wine & Spirits Awards**

# BLUE PYRENEES

estate



## 2017 Section One Shiraz

The Blue Pyrenees Estate Section One Shiraz was formerly known as Reserve Shiraz but year after year the majority of this wine is made from the oldest Shiraz vines known as "Section 1" or block 1 of the Estate Vineyard.

So from 2013 vintage, the new name Section One was adopted for this wine made from these 45+ year old vines. These robust old vines weather the variable vintage conditions better than any others and exhibits a strong regional and varietal characters when approaching maturity. The grapes are co-fermented to dryness in open and closed fermenters, before gentle pressing to extract all the colour, flavour and natural tannin from the skins. After pressing the wine is settled or a few days only, then racked to barrels, new to four year old French and American oak barriques for secondary fermentation and 24 months maturation before final barrel selection, blending of those barrels and a light egg white fining before bottling. 2018 has turned this wine on its head, in a good way. It has given more power and brute force creating a richer and style.

### Region

Pyrenees, Western Victoria, Australia

### Grape Varieties

Shiraz 100%

### Winemaker

Andrew Koerner

### Colour

Deep ruby red

### Aroma

Fragrant ripe blueberry fruit  
aroma's plus vanilla, pepper,  
mushroom and char

### Flavour

Dark fruits & cinnamon, intermingled with toasty vanillin oak, precedes a long lasting, pepper & spicy tannin finish. The medium - full body, firm tannin and fruit vibrancy of this wine ensure it has many possible food matches

### Cellaring

Can be enjoyed now or cellared with confidence for 10 years

### Technical Details

Alcohol: 13.9%  
Total Acidity: 6.59 g/L  
pH: 3.54

### Awards & Reviews

**Trophy & Top Gold — 2019 St Martin**  
**Great Australian Shiraz Challenge**  
**Silver — 2020 Asian Wine Challenge**  
**Gold — 2019 Victorian Wine Show**  
**Bronze — Victorian Wine Show**



The 2020  
SAINT MARTIN OAK  
Great Australian  
Shiraz Challenge



**Gold Medal**  
**Great Australian Shiraz Challenge**



## 2017 Blue Pyrenees Merlot

The Victorian Pyrenees region is one of the few regions in Australia capable of producing consistent and distinctive high quality Merlot. The 2016/2017 grape growing season provided some winter rains, a cool spring and summer with valuable rains, then a warm dry autumn to finish the red grapes. Displaying definitive varietal and regional character, this wine was produced from selected parcels of grapes sourced only from our estate vineyard. The Blue Pyrenees Merlot 2017 was fermented for one week on skins in open fermenters and two weeks on skins in closed fermenters, giving two very different fruit characters, before careful pressing and subsequent maturation for 18 months in mature French oak barriques then final blend selection in 2019.

A vibrant soft mouthful of fresh plum-like fruit complemented by forest floor flavours of mint leaves, earth and cedar wood. Mediumbodied with a firm structure from the fine grain tannins, this Merlot is memorable for its freshness and lingering ripe fruit flavours that invite immediate drinking, however some cellaring time will also reward those who are patient.

### Region

Pyrenees, Western Victoria, Australia

### Grape Varieties

Merlot 99%  
& Cabernet Franc 1%

### Winemaker

Andrew Koerner

### Colour

Ruby red with purple hue

### Aroma

Ripe blood plum fruit notes, regional mint & background French oak

### Flavour

Black Doris plum, mulberry, dried herb and toasted almond characters on the nose. Attractive on the palate, displaying beautifully rounded mouthfeel and texture backed by polished tannins, finishing long and delectable

### Cellaring

Can be enjoyed now or cellared with confidence for 5 years

### Technical Details

Alcohol: 13.0%  
Total Acidity: 6.68 g/L  
pH: 3.44

### Awards & Reviews

**93 Points — Sam Kim**





## 2017 Blue Pyrenees Shiraz

Shiraz produces Australia's most notable dry red wines. The variety is very successful on sites that allow the vine to attain flavour ripeness whilst retaining balanced levels of sugar, tannin and acid. Blue Pyrenees Estate Vineyard is one such site. The 2017 Blue Pyrenees Shiraz is produced from many different parcels of Estate grown fruit, grown on low-yielding exposed vines creating a wine of intense flavours and naturally soft tannin, yet with the classic rich Shiraz structure. The welcome wet 2016/2017 growing season provided great spring and summer rains, then was finished by a warm dry autumn which made ripening to optimum sugar balance possible. Maturation for 18 months in a combination of new to eight year old American and French oak barrels has added softness, texture and complexity to a wine of Pyrenees varietal fruit flavours.

The ripe red fruit notes give way to a sweet chocolate and vanilla mid palate, then regional licorice and a peppery finish. The soft tannin structure of this wine allows lingering fruit flavours to shine throughout the long dry finish.

### Region

Pyrenees, Western Victoria,  
Australia

### Grape Varieties

Shiraz 99%  
& Viognier 1%

### Winemaker

Andrew Koerner

### Colour

Ruby red

### Aroma

Ripe mulberry fruit, violets, hints of  
mint and classy cedar oak aromas

### Flavour

Blackberries with hints of dark chocolate  
with aromas of spice and ripe red fruit  
over vanilla oak

### Cellaring

Can be enjoyed now or cellared  
with confidence for 5 years

### Technical Details

Alcohol: 14.1%  
Total Acidity: 6.45 g/L  
pH: 3.51

### Awards & Reviews

**Blue Gold — Top 100**  
**2019 Sydney International**  
**Wine Competition**

*“Destemmed, 20% whole bunches, 14 days on skins, 10% new oak staves, 60% old French barriques, 30% old American barriques, matured for 13 months. The integrity of the fruit holds the show together.”*

— James Halliday

## Methode Traditionnelle

The traditional method of sparkling winemaking is heritage. It is arguably the most appreciated method for sparkling wine production in terms of quality. The most important facet of the traditional method is that the transformation from a still to a sparkling wine occurs entirely inside the bottle. This production of sparkling wines has been an integral part of the winemaking at Blue Pyrenees for many years. Although following the “methode traditionnelle” system is relatively expensive and time consuming, the rewards are evident in the glass.

## Sparkling Series



BLUE PYRENEES  
— estate —





## 2016 Blue Pyrenees Midnight Cuvée

The production of "Methode Traditionnelle" (fermented in this bottle) sparkling wines has been an integral part of the winemaking at Blue Pyrenees Estate for many years.

Although handpicked fruit is desirable for the production of premium sparkling juices, daytime temperatures in most Australian wine regions mean that hand-picked fruit is often too warm when received into the press. So in 1992 the team at Blue Pyrenees decided to experiment with hand picking at night, under lights, to optimize both fruit condition & temperature. The results were an amazing improvement – crisper cuvée (free drained) juices of outstanding quality, with higher natural acidity. The Midnight Cuvée was born! During harvest 2016 hand-picked Chardonnay & Pinot Noir grapes from Macedon Ridge vineyard were whole bunch pressed, then included with the best Chardonnay parcels from the Blue Pyrenees Estate vineyard, to again lift the natural acidity and freshness of the blend. Toasty baked yeast notes prevail over the bright grapefruit flavoured palate. A subtle lemon meringue confectionary note also appears before a fine acid backbone and refreshing effervescence cleanses the dry lemony finish.

### Region

Pyrenees, Western Victoria, Australia

### Grape Varieties

Chardonnay 94%  
& Pinot Noir 6%

### Winemaker

Andrew Koerner

### Colour

Pale straw green with a very fine bead of persistent gentle bubbles.

### Aroma

The aroma is delicate & complex with characteristics of fresh lemon curd

### Flavour

Fresh lemon sherbet notes prevail on the front palate, followed by a soft dry creamy mid palate, then the fine mineral acid backbone creates the granny smith apple finish

### Cellaring

Can be enjoyed now or cellared with confidence for 10 years

### Technical Details

Alcohol: 11.7%  
Total Acidity: 7.05 g/L  
pH: 3.10

### Awards & Reviews

**Gold — 2018 Champagne & Sparkling Wine World Championships**  
**Gold — 2014 Hong Kong International Wine & Spirit Competitions**





## NV Blue Pyrenees Luna

To optimise fruit condition we harvest our sparkling wine grapes under the light of the moon in the cool of the night.

Luna was created to showcase the house style of Blue Pyrenees "methode traditionnelle" sparkling wines. A significant portion of previous years sparkling base wines are held back in tanks and oak vats to blend with current year sparkling base wine so that consistency across vintages is achieved plus some mature wine characters are instilled. This also has the effect of reducing the necessary time of aging on secondary bottle fermentation lees to achieve the desirable complex flavours. Luna exhibits a fine and persistent bead, the hallmark of true methode traditionnelle sparkling wines. Lemon freshness, shortbread and yeasty aged wine complexity linger harmoniously together on the palate of this wine. These magnificent characters harmoniously lead to a lingering finish. Crafted for immediate consumption, this stunning sparkling wine tastes wonderful with kebabs, smoked salmon, and beer battered cod.

### Region

Pyrenees, Western Victoria,  
Australia

### Grape Varieties

Chardonnay 91%,  
Pinot Noir 6%  
& 3% Others

### Winemaker

Andrew Koerner

### Colour

Gold straw with a pale pink hue

### Aroma

The complex aromas of citrus,  
toasted bread, green apples &  
hint of confection

### Flavour

Hints of lemon, shortbread and  
nougat confection

### Cellaring

Matured in the Blue Pyrenees Estate  
cellar & ready to appreciate now

### Technical Details

Alcohol: 12.3%  
Total Acidity: 7.80 g/L  
pH: 3.27  
Dosage: 10 g/L  
22+ months on lees

### Awards & Reviews

**Blue Gold — Top 100**  
**2019 Sydney International**  
**Wine Competition**  
**95 Points — Wine Showcase**

*"Light yellow colour with a straw, hay, bracken-like bouquet, dry and nutty. The theme continues in the mouth, where it's light and refreshing, dry and cleansing, with seamless acidity and a tickle of sweetness adding to its immediate drinkability and, I suspect, broad appeal."*

— Huon Hooke



## 2017 Blue Pyrenees Vintage Brut

Pale straw/gold in the glass with very tight beading. Fresh lemon rind and lemon curd with plenty of apple skin, soft nougat, easy dough and whiffs of briny salinity. A tight and refined mousse, offering fine layers of bright fruit in a focused, linear palate. Acidity lifts and pierces well and the chalky texture to close shows depth.

True to our French origins, all Blue Pyrenees sparkling wines are created using the traditional "methode champenoise" system, meaning that the bottle you are drinking from is the same bottle in which the secondary fermentation and yeast aging occurred. The Blue Pyrenees Vintage Brut 2017 also used significant (22%) Macedon Ranges fruit, as well as our own Blue Pyrenees Estate vineyards, for the first time, to maintain its cool climate style. The Blue Pyrenees team has incorporated the best cuvées from the three classic sparkling varieties – Chardonnay, Pinot Noir and Pinot Meunier, each presenting varietal and regional characters, creating a beguiling complex blend. The judicious use of small amounts of reserve wine (9%) adds more complexity and maturity whilst helping to maintain consistency from year to year.

### Region

Pyrenees, Western Victoria, Australia

### Grape Varieties

Chardonnay 69%,  
Pinot Noir 17%  
& Pinot Meunier 14%

### Winemaker

Andrew Koerner

### Colour

Pale pink with very fine and persistent bubbles

### Aroma

Green & red apple notes emerge through baked bread characters, a complex sparkling wine

### Flavour

Apples, both red and green, but is enhanced by the yeast autolysis bakery notes and a little confection. The lively palate is driven by a fresh acidity

### Cellaring

Can be enjoyed now or cellared for 5 years

### Technical Details

Alcohol: 12.1%  
Total Acidity: 6.53 g/L  
pH: 3.32  
Dosage: 8.0 g/L

### Awards & Reviews

**Gold — 2019 Wine Magazine**



## NV Blue Pyrenees Sparkling Shiraz

The production of "Methode Traditionnelle" sparkling wines has been an integral part of the winemaking at Blue Pyrenees for many years.

The Sparkling Shiraz expresses its terroir or where it comes from better than any other Blue Pyrenees sparkling. Select parcels of Shiraz are nominated in the vineyard and winery for sparkling wine production due to displaying prominent varietal and regional characters along with soft tannins and restrained alcohol. The Pyrenees grape growing seasons are generally ideal for Shiraz, starting with winter rains, cool springs and summers, followed by warm autumns, perfect for ripening red grapes. Approximately five days primary fermentation on skins in open fermenters, is followed by gentle pressing to tank and then racking off the yeast lees to small and large oak vats for 18 months oak maturation. Secondary bottle fermentation then occurs before another 1-2 years bottle maturation which allows integration of the fruit flavours, tannin, carbon dioxide and yeasty complexity. Finally riddling, disgorging and the ultimate fine tuning (dosage) for consumption takes place resulting in a spectacularly unique product.

### Region

Pyrenees, Western Victoria,  
Australia

### Grape Varieties

Shiraz 97%,  
Trebiano 2%  
& Viognier 1%

### Winemaker

Andrew Koerner

### Colour

Deep ruby red with a youthful hue

### Aroma

The Pyrenees regional five spice notes, ripe plummy fruit, a hint of oak & mature chocolate characters make for an appealing aroma

### Flavour

Sweet spiced dark plum fruit up front, a rich chocolate confection mid palate & a lingering soft tannin, spicy dry finish

### Cellaring

Best enjoyed young & fresh but can be kept for up to three years

### Technical Details

Alcohol: 13.5%  
Total Acidity: 6.30 g/L  
pH: 3.46  
Dosage: 24 g/L

### Awards & Reviews

**Double Gold & Best Value Wine**  
— 2021 Sakura Japanese  
Women's Wine Awards  
**Gold** — 2020 Asian Wine Challenge

*"Australia does this better than any other country. Best for Christmas Day ham and turkey, chocolate desserts or a bacon and egg roll at brunch. Generous red fruit flavour shines with shaved chocolate depth. A broad mousse chased with cleansing freshness."*

— Regan Drew (The Chronicle)

BLUE PYRENEES  
— e s t a t e —





## Smooth & Versatile

The Pyrenees region in the west of Victoria has always been known to the outside world for their red wines. The plantation of grapes in the Pyrenees offers a series of interesting white wine varieties, including Sauvignon Blanc, Chardonnay and Viognier and riesling.

## Varietal Series



## 2020 Blue Pyrenees Sauvignon Blanc

Sauvignon Blanc is one of the world's more popular white wine grape varieties and is capable of many different expressions depending on the region and climate in which it is grown.

The cool climate Pyrenees district of Victoria can produce distinctive wines with this variety and the 2020 Blue Pyrenees Sauvignon Blanc is a great example. The 2019 / 2020 growing season started cool and dry then late spring and early summer rains followed by dry and warm autumn, which produced small crops of great flavour intensity. The resultant wine showed plenty of vibrant varietal flavours, enhanced by cool fermentation with a specially selected yeast strain. 3 months yeast stirring in tank post fermentation was all that was required to add some texture before bottling in June.

The vibrant kiwifruit and salad greens make way for some mid palate creaminess and a strong minerally acid note, which persists throughout this wine until the long balanced creamy finish. Overall a fresh flavoursome fruity dry white.

### Region

Pyrenees, Western Victoria, Australia

### Grape Varieties

Sauvignon Blanc 100%

### Winemaker

Andrew Koerner

### Colour

Vibrant green

### Aroma

Distinctive passionfruit aromas with a hint of bubble gum and tell-tale herbaceousness

### Flavour

Kiwi fruit and greens with a mid palate of creaminess with a strong minerally acid note, which persists throughout this sauvignon blanc

### Cellaring

Designed to be enjoyed young and fresh but can be kept for up to 5 years

### Technical Details

Alcohol: 13.0 %

Total Acidity: 6.75 g/L

pH: 3.23

### Awards & Reviews

**91 Points —**

**2020 Wine Show Challenge**

**Bronze — Victorian Wine Show**

# BLUE PYRENEES

— e s t a t e —



## 2017 Blue Pyrenees Chardonnay

Chardonnay is generally recognised as the world's greatest white variety — a versatile grape that produces fine wines in many different regions.

The Blue Pyrenees Chardonnay 2017 has been created from three different outstanding Chardonnay fruit parcels selected from mature vineyard blocks. The 2016/2017 growing season was the coolest and wettest for many years, with a warm dry Autumn to finish, which produced healthy vine canopies, above average crops and plenty of grape berry flavour development. Harvesting at approximately 13.0° Beaume sugar level helped capture ripe flavours and the balanced but complex minerally style Chardonnay that is famous in many regions around the world. Fifty per cent of this wine was matured for nine months in used French oak barriques, so traditional and contemporary techniques were used to craft this wine — notably natural fermentation, barrel fermentation and yeast lees stirring or battonage, which has added both complexity and richness to the vineyard-derived fruit flavours. The result is a medium-bodied crisp dry white wine with the classic complex flavour profile sought in great Chardonnays.

### Region

Pyrenees, Western Victoria,  
Australia

### Grape Varieties

Chardonnay

### Winemaker

Andrew Koerner

### Colour

Yellow straw with deep green hues.

### Aroma

Nectarines, toasty French oak & barrel ferment yeast complexity dominate the aromas

### Flavour

A fleshy stonefruit front palate, followed by a creamy yeast & Malo Lactic derived mid palate, plus a long structural finish driven by turbid juice solids complexity, cedary French oak & crisp minerally acidity

### Cellaring

Can be enjoyed now or cellared with confidence for five years

### Technical Details

Alcohol: 12.8%  
Total Acidity: 5.78 g/L  
pH: 3.40

*“Elegant and pristine, the delightfully expressed bouquet shows white flesh nectarine, rockmelon, lemon zest and subtle vanilla characters, followed by a beautifully rounded palate that’s creamy and supple. It’s harmonious and textured with a lengthy smooth finish.”*

— Sam Kim



## 2019 Blue Pyrenees Champ Blend Blanc

In a regional co-operation the winemakers at Blue Pyrenees, inspired by wines of the Rhone Valley, have combined Viognier from Blue Pyrenees Estate with Marsanne and Roussanne from the Glenlofty Vineyard in the Landsborough Valley. This wine is named Champ Blend Blanc, which roughly translates to Field Blend White, indicating the French/Australian inspiration as well as the combination of fields or vineyards. The Marsanne, Roussanne & the Viognier are all processed separately but include the light pressings where much of the flavour in these varieties hide. The main components were battonaged in stainless steel tanks for six months while the Viognier was fermented and aged in old French barriques, before final blending, a light milk fining and bottling in August 2019.

The subtle pear and apricot fruit flavours, combined with nuts and spices, are reminiscent of packets of mixed dried fruit and nuts used in cake making. The creamy mid palate, with unusually rich fleshy texture for a dry Australian white wine, is finished by crisp natural acidity matched by careful phenolic extraction.

### Region

Pyrenees, Western Victoria, Australia

### Grape Varieties

Viognier 71%,  
Marsanne 17%  
& Roussanne 6%

### Winemaker

Andrew Koerner

### Colour

Deep green colour

### Aroma

Honeysuckle, dried pears  
& spiced nuts

### Flavour

mixed dried fruit & nuts used in cake making. The creamy mid palate, with unusually rich fleshy texture for a dry Australian white wine, is finished by crisp natural acidity matched by careful phenolic extraction

### Cellaring

Can be enjoyed now or cellared with confidence for ten years

### Technical Details

Alcohol: 13.8%  
Total Acidity: 6.45 g/L  
pH: 3.25



## 2020 Exclusive Series Viognier

Viognier (pronounced vee-on-yay) is one of the worlds least planted white wine varieties that's most notable use is in the white wines of the Rhone Valley in France, but is often heavily blended, hiding its unique characters. Blue Pyrenees planted small experimental plots of this variety in the 1990's and excited by the results, has undertaken further investment in Viognier, allowing Blue Pyrenees to make small releases of this intriguing white wine.

The 2018 / 2019 grape growing season started dry but delivered very valuable spring and early summer rains followed by a warm and dry autumn, allowing winemakers to harvest at any point of ripeness they chose. Early morning hand picked grapes were rapidly processed, with the free run juice and light pressings being racked to old white French oak barrels the next day for a slow natural fermentation with high solids content, and then 3 months barrel aging with fortnightly battonage. Exotic dried pear and apricot fruit flavours abound along with a rich creamy textured mid palate and a long persistent spicy aftertaste, justifying the hype around this vintage 2019.



### Region

Pyrenees, Western Victoria,  
Australia

### Grape Varieties

Viognier 100%

### Winemaker

Andrew Koerner

### Colour

Vibrant green

### Aroma

Fragrant apricot & musky floral aromas are hallmarks Viognier aromas & are certainly evident in this wine

### Flavour

Poached pear, fresh apricot and cinnamon flavours persist throughout the rich creamy mid palate and a long persistent spicy after taste

### Cellaring

Can be enjoyed now or cellared with confidence for five years

### Technical Details

Alcohol: 12.7%

Total Acidity: 7.5 g/L

pH: 3.30

*“Very tasty wine. Much more on the palette than the present trendy whites”*

— Peter Williams

BLUE PYRENEES  
— estate —



## Subtle & Vibrant

Tantalisingly subtle, delightfully perfumed and refreshingly dry. Blue Pyrenees Estate utilises primarily Pinot Noir fruit to make its estate-grown Bone Dry Rosé.

## Rosé Series

## 2019 Blue Pyrenees Bone Dry Rosé

The 2018/2019 growing season provided spring rains & a cool start to summer until the new year before finishing with a dry warm Autumn.

Most blocks of Pinot Noir grapes from the Blue Pyrenees Estate vineyard and select Merlot blocks were quickly pressed soon after night harvesting to minimise colour and phenolic extraction. The resulting pale pink juice was fermented to dryness by selected yeast strains in temperature controlled stainless steel tanks. The young wines then underwent malolactic fermentation whilst being agitated on primary yeast lees for 6 months to impart the creamy mid palate & naturally stabilise the wine. These grapes & techniques create an ideal luncheon wine that matches many foods but should be served lightly chilled.

Toffee apple, Turkish Delight, gentle hints of strawberry wafting from glass. For that flavour and fruit on aroma, the palate does exactly what it asserts itself to be, that being bone dry, albeit with a slightly fuller textural profile from 6m on lees. White pepper hints, a gentle phenolic rub across the palate, dry and long on a generous finish.

### Region

Pyrenees, Western Victoria,  
Australia

### Grape Varieties

Pinot Noir 72%,  
Merlot 19%,  
Chardonnay 4%  
& 5% others

### Winemaker

Andrew Koerner

### Colour

Brilliant Salmon pink colour

### Aroma

Aromas of red apple, musk  
& rose petals

### Flavour

The palate follows on from the aromas with red forest fruits, rosewater & a strong creamy confection mid palate giving an overall "turkish delight" effect whilst retaining a crisp, fresh & dry finish

### Cellaring

Designed to enjoy now but will  
age for a few years

### Technical Details

Alcohol: 13.0%  
Total Acidity: 4.88 g/L  
pH: 3.45  
Glucose/Fructose: 1.30 g/L

### Awards & Reviews

**Winner — Best Rosé**  
**2020 Dan Murphy**  
**Winner — The Decoded**  
**Wines Awards**  
**Gold & Trophy — 2018 Victorian**  
**Western Wine Challenge**  
**Gold — Victorian Wine Show 2017**





## NV Dry Sparkling Rosé

The production of Methode Traditionnelle sparkling wines has been an integral part of the winemaking at Blue Pyrenees for many years.

This unique sparkling wine is made entirely of Pinot Noir fruit harvested from our own Estate vineyard. Vintaging, maturing and packaging also occurs on site. This wine makes the most of the Chateau advantage by rapidly pressing Estate Pinot Noir, the resulting juice and wine being a gorgeous delicate pink colour. Aging with tank and bottled yeast lees for 30 months before disgorging and release allows this wine to mellow and develop mature wine complexities. A perfect drop for most occasions and particularly suited to hors d'oeuvres, but should be served chilled.

Authentic sparkling structure with maturity and softness surrounding the red apple fruit flavours. Toffee apple and berry danish also appear along a fine acid backbone. This is a complex wine with many flavours but most importantly for sparkling wine, it has balance and finesse, highlighted by a crisp clean effervescent finish.

### Region

Pyrenees, Western Victoria, Australia

### Grape Varieties

Chardonnay 75%,  
Pinot Noir 17%  
& 8% others

### Winemaker

Andrew Koerner

### Colour

Pale pink with a fine but persistent effervescence

### Aroma

Red apple fruit characters along with bakery and cherry confection notes

### Flavour

Red apple fruit, toffee apple and berry danish along with a fine acid backbone. It has balance and finesse, highlighted by a crisp clean effervescent finish

### Cellaring

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

### Technical Details

Alcohol: 12.1%  
Total Acidity: 6.8 g/L  
pH: 3.20  
Dosage: 6.0 g/L

### Awards & Reviews

95 Points — Dan Murphy  
93 Points — Wine Pilot  
95 Points — QWine

*"If you like your sparkling pink, make a bee line to this. Onion skin in appearance, it's all mandarin peel and peaches and cream. Lovely and textural, a dash of lemon juice comes late with clean acidity whipping up the tail. A great fizz for not a lot of dough. Drink now"*

— Steve Leszczynski (QWine)



# Leon Lin

Asia Pacific

Leon Lin began his wine career from 2007 and he have been working with different James Halliday 5-star wineries: *Hanging Rock Winery*, *Tisdal Wine*, *Capel Vale Wine.*, *Clyde Park Estate* and eventually joined *Blue Pyrenees Estate* in 2016.

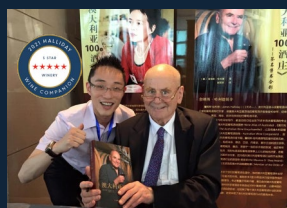
Leon has been regular exhibitor member with various Austrade's exhibition events as well as Wine Australia's wine exhibition for promoting premium Australia wine since 2007. His true passion is to introduce best range Australia wine to various Asia Pacific markets according to their own unique food culture and background. Most importantly, he believes that life is too short for bad wine.



Leon with former Kevin Rudd 2019



Leon with Peter Dutton Minister of Home Affairs 2016



Leon with James Halliday 2010



March 2020 – Wedding held at the estate.

Blue Pyrenees Estate



Bluepyrenees



# BLUE PYRENEES

estate



# BLUE PYRENEES

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