



UNEARTH VICTORIA'S PYRENEES

The premium wine region on Ballarat's doorstep

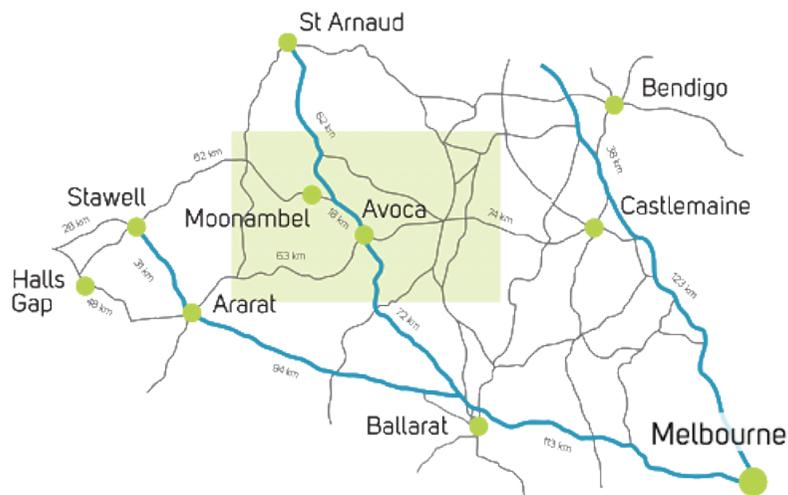
You'll be surprised. Less than two hours from Melbourne, the Pyrenees Wine Region in Western Victoria is the home of award-winning wines and the spectacular untamed ranges that give this region its name. Picture yourself rounding a corner on a quiet country road to discover another vineyard or cellar door, another stunning view.

The Pyrenees Wine Region is the sort of place you can visit on a day trip or quite happily potter around for a week - however long you manage to stretch your trip out for, you can't really help but have your fair share of delicious food and locally produced wine.

The region is a wine lover's delight. You can meet the winemakers at dozens of cellar doors, pick up a bottle or two or enjoy a true paddock to plate experience.

Eating and drinking isn't all there is to do here - it's a gorgeous part of the country, with great spots to picnic, bushwalk, mountain bike and 4WD in the Mount Cole and Pyrenees State Forests. Come and unearth the Pyrenees for yourself.

visitpyrenees.com.au



Unearthed Mixed 1/2 doz Tasting Notes

Mrs Bakers Shiraz Gin

The botanicals are: juniper, shiraz berries from our vineyard, cocoa nibs roasted Ratio cocoa in Brunswick (Dominican Republic cocoa beans), and a surprise of yellow box eucalyptus which gives that distinctly Australian honey notes. Stunning as a gin and tonic, garnish with mint.

606 Glenpatrick Road, Elmhurst, 3469
0418 141 685 | wimmerahills.com.au

Mount Avoca Estate 2019 Sauvignon Blanc

Palate - Clean, bright and pronounced medium bodied flavours of gooseberry, lemon rind, kumquat with a lingering and lifted finish of fresh cut grass and red pear.

Winemaking - The wine is an assembly of free run juice harvest of several Loire Valley clones.

Fermentation is long and cool being generally three weeks between 10 - 12 degrees to retain sincere aromatic and flavour expression. Typical Pyrenees Sauvignon character exhibited with its long lingering flavour length affording it to be paired with more robust food faire.

Dalwhinnie 2017 Mesa Shiraz

Intense aromas of fresh black and red berries with delicate touches of cinnamon and nutmeg spice, this wine is full of indulgent fresh primary fruits, generous soft palate flavours and approachable smooth tannins.

448 Taltarni Road, Moonambel, 3478
03 5467 2388 | dalwhinnie.wine

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.

The complex aromas of citrus, toasted bread, green apples and hint of confection give an overall impression of freshness and vitality. The Blue Pyrenees Luna exhibits a fine and persistent bead, the hallmark of true methode traditionnelle sparkling wines. Lemon freshness, shortbread, nougat like confection and yeasty aged wine complexity linger harmoniously together on the palate of this wine.

Taltarni 2016 Blanc de Blancs

With a warm start to the spring, the 2016 harvest had a consistent growing season that allowed for the sparkling fruit in the Pyrenees to slowly ripen - producing fruit that was finely balanced between flavours and crisp acidity. Fermentation was undertaken at low temperatures in stainless steel, before select sections underwent malolactic fermentation in French oak.

Once blended, the wine was then subjected to secondary fermentation in the bottle, as per the traditional sparkling method and left to mature on its lees.

A pale straw colour with a soft green hue, this wine has a fine mousse and persistent bead. Aromas of green apple and a hint of cinnamon are complimented by a perfectly balanced palate of brioche and mineral flavours, underpinned with crisp apple like acid.

339 Taltarni Rd, Moonambel, 3478
03 5459 7900 | taltarni.com.au

Amherst 2018 Chardonnay

This chardonnay is has been made to showcase the wonderful complexity and depth of character of this most noble of white grape varieties. It has been wild yeast fermented and then left on yeast lees for 10 months with 50% malo-lactic fermentation on 20% new French oak. The resulting wine has delicate grapefruit and nectarine on the nose along with some nutty complexity. These flow onto the palate along with the buttery MLF characters while still maintaining the acid structure which gives the wine its length and finesse

285 Talbot-Avoca Road, Amherst, 3371
0400 380 382 | amherstwinery.com

Pyrene 2018 Little Ra Ra Rose

94% Shiraz free run juice and 6% sauvignon blanc. Both varieties have been harvested on 03/03 and allowed to settle, before being blended and co-fermented under a temperature controlled ferment of 16 degrees Celsius.

The resulting wine has been rested for 7 months in used 300L French Oak before being transferred to tank to settle further in preparation for bottling, unfined and unfiltered on 02/02/19. A stunning orange/peach in appearance, with a leaping aroma of roadside wild cherry plum, beurre bosc pear, subtle vanilla, with struck match and flint reflecting static elevation on lees. Savoury flavour extend through the palate with a salty flash, melding mouth-watering acidity to nectarine and peach stone fruit, pear and white pepper. Bellied in a silky texture, manifesting as uncontrollably drinkable

1647 Glenloffy Warrenmang Road, Warrenmang, 3478
03 5467 2352 | pyrenevineyard.com.au