



Blue Pyrenees Estate Blend

Never before in Canada and 100% EXCLUSIVE to our members - we have found you one of the best Aussie blends in existence! Even better - you can purchase the Blue Pyrenees Estate Blend for less than the cost at the cellar door! We hope you enjoy this wine as much as we do, let us know what you think on our social channels! Visit bluepyrenees.ca this fall to shop all of their wines.

This wine has received many awards, but we are especially proud of the 94 point Wine Companion rating from Campbell Mattinson. The Estate Blend is sourced from only the best of the Blue Pyrenees vineyards, impeccably defining the savoury qualities of cool climate Pyrenees wines. Mattinson proclaims, "It all just flows, it all just works. And it lingers. It's made to last/cellar but it's so well balanced, and so juicy with fruit, that it can be enjoyed now." With a couple years to settle in bottle, it is easily enjoyed today but can rest another 10 + years. Enjoy after decanting and serve at 18 C.

Blue Pyrenees Estate Blend

CABERNET SAUVIGNON, MERLOT, SHIRAZ, MALBEC
PYRENEES, VICTORIA, AUSTRALIA

14.5% ALCOHOL

RETAIL \$44.99

CLUB \$35.49



HOW IT LOOKS

Plush and velvety purple. Even in the glass, this wine looks regal, rich and luxurious.

HOW IT SMELLS

We first notice brambly, dark berries like black-berry and black cherry that are ripe and concentrated. We find well-balanced aromas with serious notes of licorice and pink peppercorns, herbs, and spice, and brightening aromas of eucalyptus that keep the wine fresh and inviting.

FOOD PAIRING

With big grapes and bold flavours, we think BBQ for the char and sauce, but a more delicate protein, like lamb ribs; this will be a simple, but exceptional pairing.



HOW IT TASTES

Round and inviting, taking over the palate and filling every nook and cranny! There are ample flavours, character, and complexity that play elegantly on the tongue, mixing the brambly berries, herbaceousness, and pepper that we found on the nose, along with mushroom and cedar. Medium bodied, with slightly sticky tannins and juicy acidity. Through the finish, we find a stronger presence of oak, the wine spent 24 months in French oak barriques.

LOVE THIS WINE?

Limited quantities available, buy more today.

 [WineCollective.ca](https://www.WineCollective.ca)