



Jeany's
FINE WINES AND SPIRITS

"If it tastes good,
drink it ..."

**Blue Pyrenees
Estate**

The Location

If you travel west from Melbourne through the historic town of Ballarat then continue for 70kms along Sunraysia Highway you will arrive at Avoca.

From there the views of the local mountain range to the south can be quite impressive. In certain atmospheric conditions they are quite noticeably blue in colour, a freak of nature and the haze created by the forests of eucalypts growing on its slopes.

It was in these foothills that Remy re-established vineyards in the Pyrenees region during 1961. This picturesque vineyard was "Blue Pyrenees Estate".

The History of the Pyrenees District

Research indicates that the Pyrenees district is the third oldest state's vignobles, preceded in the time of its original plantings by only the Yarra Valley and Geelong.

The first grower of vines was a man named MacKereth, whose first vines were planted in 1848. Eventually, his winery had the place to store nearly 100,000 litres of wine and was able to support each of the three wineshops in the then thriving gold mining town of Avoca.

Later MacKereth sold to a clergyman named Dawson, who promptly uprooted the vines, shut the winery and destroyed the cellars. Such was the undeserved death of the Avoca section of the Pyrenees district, until Remy started in 1961.

The Climate

The Pyrenees district is described as a cool climate region. Most of its

vineyards are on the foothills facing north at an altitude of about 600m. They are in a rainfall belt about 18k wide. Rainfall varies around 530mm at Avoca and the pattern in most seasons is ideal.

The Winemaker

Vincent Gere is a viticulturist and oenologist born in the cognac area and educated in Bordeaux and Montpellier. His winemaking experience began with his father, who managed the cellars of Lafon in Medoc.

He developed the first vineyard and winery in Quebec, and studied a particular potent example of a cool climate. He had the pleasant experience of running a vintage at Chateau d'Yquem and Chateau de Farques in Sauternes. After extensive travelling he arrived to take up his position as Winemaker at Blue Pyrenees in 1987.

He has established a close liaison with the Champagne houses of Charles Heidsieck and Piper Heidsieck. He returns to France every year for the vintage and blending period, the best time to exchange knowledge between Australia and France.

This co-operation has led to the development of a unique winery at Avoca and a distinctive wine style.

The Wines

Reserve Brut 1990

The Reserve Brut 1990 incorporates over 50 different cuvees (special batches) skilfully blended by winemaker Vincent Gere. All three of the Champagne grape varieties are used with Chardonnay making up to 55% of the blend, Pinot Noir 35% and Pinot Meunier 10%.

The combined effect of a special yeast developed in Champagne, cou-

pled with age and care, are responsible for the fine persistent mousse.

In the words of the winemaker: "The wine is fresh, delicate and uniquely flavoursome with a fine mousse.... the culmination of our 'methods traditionnelle' expertise."

1992 Chardonnay

This is an exceptional cool climate wine, showing distinctive varietal characters, combined with subtle French oak influence. In the winemakers words: "1992 was a great vintage for all styles, but the 1992 Chardonnay shows especially fine, ripe fruit, flavours."

1990 Blue Pyrenees Estate

The wine is made from a blend of three grape varieties — Cabernet Sauvignon, Merlot and Shiraz. The precise blend varies from year to year, depending on the attributes of the different base wines.

Blue Pyrenees Estate is a wine able to be cellared or enjoyed on release. Time helps the firm structure and tannic backbone of the Cabernet Sauvignon to soften and to marry with the wine's complex fruit, enhanced by the black pepper of Shiraz and the intense fruit of Merlot.

Try this fine range of Blue Pyrenees Estate Wines at our special members' price.

Reserve Brut 1990 \$20.95 each.

1992 Vintage Chardonnay \$17.95 each.

1990 Blue Pyrenees Estate \$19.95 each.

Enjoy your wines!