

PYREN VINEYARD

little ra ra pétillant #1 2022



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Leighton Joy

Grape: 68% Shiraz, 32% Sauvignon Blanc

GI: Pyrenees, Victoria

Site: Estate vineyard

Vintage notes: The 2022 season produced fruit with less sugar ripeness but more refined and delicate characteristics. Mostly due to the continued effect of the La Niña weather patterns. An occurrence of frost in the early parts of the season caused the fruit in some vineyards to show the effects of variable ripening and lower yielding, but overall a very strong vintage for expressive and balanced wines.

Vineyard notes: Pyren's estate vineyard is farmed organically (uncertified); its sedimentary soils rich with quartz formations. Red/brown clay loam feature across the property, with the most elevated vines growing in shallow soils over sandstone and schist formations. Alluvial clay silt is evident at lower elevation, albeit with consistent quartz stone laced throughout. Pyren is planted exclusively in an E/W orientation, providing invaluable shade to both fruit and earth in the warmest part of the day.

Winemaking: Hand-picked in late March and fermented with native yeast. Allowed to settle prior to racking, ahead of a temperature-controlled wild yeast ferment, bottled when nearly dry. Disgorged prior to release after a year on lees.

Closure: Crown Cap

ABV: 12.7%

LEGEND tasting notes: A sparkling of complexity and drinkability. With three hours of skin maceration, this wine has a bright salmon color. The nose is of pickled watermelon, orange oil, lemon myrtle, and acacia blossoms. On the palate, the effervescence is energetic but soft, with refreshing acidity and juicy fruit weight.

Label design: Designed by Tomoro Takizawa, a close friend of Pyren Vineyard from the time Leighton lived in Tokyo in the early 2000s.

Production size: 850 dozen