

PYREN VINEYARD

little ra ra roopa 2022



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Leighton Joy

Grape: 100% 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 and fermented with native yeast. Composed of individual carbonic ferments of 13 to 16 days duration. Settled in tank before resting in 500L French oak and acacia barrels for a total of 10 months.

Closure: Stelvin

ABV: 12.1%

LEGEND tasting notes: A skin-contact white wine with clarity, precision at total drinkability. Aromatics of mandarin, jasmine, and sea spray. The palate is textural and bright, with native citrus fruits of pithy desert lime and spongy lemon aspen.

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