PYREN VINEYARD

little ra ra roopa 2023





Winemaker: Leighton Joy Grape: 100% Sauvignon Blanc GI: Pyrenees, Victoria Site: Estate vineyard

Vintage notes: The 2023 continued a string of La Niña weather patterns, resulting in a cooler, wetter year. The cool and wet conditions significantly delayed ripening, particularly for white grape varieties. Yields were also down for white grapes, and the resulting wines have good concentration as well as freshness.

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: 12.5%

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 spongey 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