

PYREN VINEYARD

'earthscape franc' 2024



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Leighton Joy

Grape: Cabernet Franc

GI: Pyrenees

Site: Estate vineyard

Vintage notes: The 2024 vintage saw less rainfall than average after back to back years of La Niña vintages. Somewhat classic conditions were present with warmer weather and earlier flowering and fruitset. The yields were strong, and fruit is overall more generously ripe than 2022 and 2023 vintages, with strong varietal expression.

Vineyard notes: Pyren's estate vineyard is farmed organically (uncertified). Red/brown clay loam features across the property, with the most elevated vines growing in shallow soils over sandstone and schist formations. Alluvial clay silt is evident at lower elevations, albeit with consistent quartz stone laced throughout. Pyren is planted in an E/W orientation, providing invaluable shade to both fruit and earth in the warmest part of the day. The cabernet franc is planted in two zones of .9 hectares and 1.5 hectares.

Winemaking: Hand-picked and fermented with native yeast. A combination of whole bunch and whole berry fermentation. Once pressed and allowed to settle in tank, the wine is aged in neutral French 300L hogsheads for 5 months.

Closure: Stelvin **ABV:** 13%

Tasting notes: A cabernet franc with medium body, soft structure, total freshness, and the grape's classic savory notes. The aromas are a mix of ripe red and blue fruits of mulberry, red currant, and lilly pilli (a native tart berry), as well as grilled red pepper, lavender, and river mint. The palate provides a lushness of fruit that is tempered by its consistent brightness and structure.

Label design: The Earthscape label is named according to the lie of the land on which Pyren is planted, from the soil structure in its quartz laden mass, to the rolling valleys, and skyward facing peaks.

Production size: 160 dozen