

FRAZER WOODS

MARGARET RIVER

SHIRAZ

2008

At Frazer Woods we specialise in creating quality sparkling wines from premium parcels of Margaret River & cool climate Western Australian fruit. Using traditional French winemaking methods, our wines are aged on lees for several years, enhancing their character and complexity while retaining lively, fresh fruit flavours.

TASTING NOTES

The quality of the fruit shines through every aspect of this wine, from the rich cherry and plum aromas, though the refined mid palate, rich but elegant, displaying soft, generous fruit flavours complemented by notes of pepper and spice. Refined structure built around unobtrusive fine tannins yields a long, clean finish with fruit flavours lingering to the end.

WINEMAKING

Sourced predominantly from a vineyard in Margaret River. Hand-picked and carefully processed to retain fresh fruit flavours and natural acidity. The base wine remained on primary wild yeast lees for an extended period, and also underwent partial malolactic fermentation, adding complexity of texture & flavour. The wine was then bottled traditionally for the secondary

fermentation and aging on yeast lees for more than ten years. After disgorging, dosage and dressing the wine is ready for your enjoyment.

VINTAGE NOTES

2008 delivered good rainfall throughout winter with the spring sunshine delivering good fruit set and version throughout the valuable growing season. The summer was warm and dry, with high-quality fruit produced.

QUICK NOTES

Vintage: 2008
Winemakers: John Frazer
Grape Variety: 100% Shiraz
Bottled: June 2008
Growing Area: Margaret River
Alc: 14.3%
Titratable Acidity: 6.0 g/l
PH: 3.5
Cellar Potential: 15+ years
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