

FRAZER WOODS

MARGARET RIVER

PINOT NOIR CHARDONNAY

2014

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

This beautiful Australian sparkling shows pale lemon gold in the glass. On the nose bright fresh fig & crisp citrus notes are complemented by wonderful developed rich brioche characters. A beautifully persistent mousse, highlights rich red apple & lemon curd, leading to a crisp yet creamy finish.

WINEMAKING

Sourced predominantly from two vineyards in Pemberton & 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 five years. After

disgorging, dosage and dressing the wine is ready for your enjoyment.

VINTAGE NOTES

The 2014 vintage in Margaret River was built on a sound foundation with excellent rainfall from 2013. With ideal weather conditions coupled with a constant breeze, there was no disease pressure.

QUICK NOTES

Vintage: 2014
Winemakers: John Frazer
Grape Variety: 63% Pinot Noir 37% Chardonnay
Bottled: June 2014
Growing Area: Pemberton & Margaret River
Alc: 12.9%
Titratable Acidity: 4.4 g/l
PH: 3.44
Cellar Potential: 15+ years

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