

FRAZER WOODS
MARGARET RIVER

LACACHE

ESTATE SHIRAZ

2008

At La Cache we specialise in creating quality sparkling wines from premium parcels of Margaret River fruit. Crafted by the méthode traditionnelle, 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

Rich fruit loaf and spicy Christmas Pudding aromas join rich cherry and plum notes drifting up from the glass, on the palate the softly spicy, generous dark fruit flavours are encased in fine, mouth-pleasing bubbles. Refined and elegant, with silky tannins and a long clean finish, our La Cache Estate Sparkling Shiraz finishes with lingering vibrantly spicy fruit flavours.

WINEMAKING

Harvested in the early morning to preserve fresh and vibrant fruit characters, traditional winemaking with minimal interference and judicious selection of low impact oak barrels yields characterful wines expressing strongly the qualities that are renowned in the region.

VINTAGE NOTES

The 2008 vintage was mild with evenness and a mild ripening season for our Shiraz. 2008 wines will cellar well, with flavours being seen as balanced yet intense. The ripening period was marked by lack of disease pressure, due in part to relatively few days of humidity and rainfall post-veraison. Yields were slightly higher showing intense varietal flavours, well-concentrated and generous balance of natural acidity.

QUICK NOTES

Vintage: 2008
Winemakers: John Frazer
Grape Variety: 100% Shiraz
Bottled: July 2008
Growing Area: Willyabrup, Margaret River
Alc %/Vol: 12.8%
Titratable Acidity: 5.2 g/l
PH: 3.44
Cellar Potential: 15+ years
Oak: French

