

FRAZER WOODS  
MARGARET RIVER

# LACACHE

## BLANC DE BLANC

### 2016

For our La Cache wines 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

Pale gold in the glass, with a super-fine bead, it shows bright and fresh on the nose, with notes of lemon curd, toasted brioche and fresh hazelnut. The toasted brioche notes follow through into the palate, and are complemented by some light yet creamy on the mid-palate notes of lemon curd and fresh lime. The fine mousse, and layers of texture from the extended lees ageing finish off an extremely food-friendly, elegant glass of bubbles.

### WINEMAKING

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 and flavour. The wine was then bottled traditionally for the secondary fermentation.

### VINTAGE NOTES

After receiving ample early winter rains, the rainfall decreased as spring approached. With temperatures higher than usual, the conditions favored flowering in November. The early summer was mostly clear with consistent strong afternoon sea breezes. January and February saw slightly elevated temperatures, and a beneficial rainfall occurred in the second week of January.

### QUICK NOTES

Vintage: 2016  
Winemakers: John Frazer  
Grape Variety: 100% Chardonnay  
Bottled: July 2016  
Disgorged: November 2023  
Growing Area: Margaret River  
Alc %/Vol: 12.1%  
Titratable Acidity: 9 g/l  
Residual Sugar: 6g  
Cellar Potential: 15+ years

