

# AZAHARA

WINES, VINES & ORCHARDS



Azahara derives from the Spanish for 'orange blossom'. Sourced from our family owned vineyards in Victoria, interspersed with citrus, mango and avocado groves, Azahara symbolises the unique location of our vines.

## SPARKLING CHARDONNAY PINOT NOIR

### Grape Varieties:

Chardonnay (89%) & Pinot Noir (11%)

### Region:

Estate Grown and harvested from our vineyards which rest alongside our orange, citrus and mango groves at Red Cliffs, North West Victoria.

### Harvest Date:

Late January.

### Wine Specifications:

Alc/Vol: 12.0% pH: 3.20 Acidity: 6.6g/L  
RS: 7.5g/L

### Vinification:

Classic varieties, early picking, free run juice, fine attention to juice composition and clarity, cold and slow fermentation with classic sparkling wine yeast is followed by extended yeast lees aging. Each year, the best parcels are folded into a modified solera system which cross blends at least six past vintages, so fresh flavours are blended with older and more complex flavours. A final secondary fermentation (charmat process) is then initiated to produce the bubbles and to bring everything into harmony.

### Winemaker's Comments:

#### Colour:

Pale straw with a deliciously fine bead.

#### Nose:

Elegant and complex with bright lemon, pear and light toast aromas.

#### Palate:

Bright acidity balanced by a creamy, toasty body with fresh lemon, brioche and yeasty flavours. A good lengthy finish with a fine persistent mousse.

### Cellaring Potential:

There is no need to cellar this wine as complexities have already evolved before bottling. Serve chilled.

### Ideal ways to enjoy AZAHARA:

Perfect for celebrating, anywhere, anytime. Serve with oysters, smoked salmon or a nice soft cheese like Havarti or Brie. Also perfect with a creamy cheesecake topped with fresh berries. Or just enjoy a glass on its own.

[www.azahara.com.au](http://www.azahara.com.au)

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