



Frogmore Creek 2006 FGR Riesling

Label

The highly acclaimed Frogmore Creek range is the pinnacle of our efforts; the ultimate combination in matching fitting varieties to true cool climate viticulture, following through with master winemaking. 'FGR' refers to 'Forty Grams Residual' sugar, the amount of grape sugars remaining after ferment. The wine is made in the German *Kabinett halbtrocken* style; low alcohol, sweet fruit and refreshing acidity.

Wine

Fragrant lemon blossom creates the theme, flavours of citrus sherbet and fairy-floss balance with the cool climate acid structure. Went well with barbequed Tasmanian salmon. (Tasted 5th December, 2007)

Variety:	100% handpicked Riesling.
Region:	70% Relbia, Northern Tasmania (41°30'S, 147°11'E), 30% Cambridge, Southern Tasmania (42°48'S, 147°25'E).
Yield:	10 - 12 tonnes per hectare (4.0 – 4.8 tonnes per acre).
Winemakers:	Alain Rousseau, Nick Glaetzer & Andrew Hood.
Winemaking:	De-stemmed, crushed and de-juiced with only slight pressure prior to cold-settling overnight. Inoculated ferment, controlled at 15°C until fruit/sugar/acid balance achieved, then stabilised.
Filtration:	Cross-flow filtered to preserve fruit freshness.
Alcohol:	10.0 %
pH:	2.97
Total Acidity:	7.30 g/L
Residual sugar:	46 g/L
Awards:	Trophy – Best sweet wine at the 2008 Tasmanian Wine Show Trophy – Best white of show at the 2008 Tasmanian Wine Show Top Gold Medal at the 2008 Tasmanian Wine Show (Class 15)

2006 vintage report

Budburst was hampered by very cool temperatures in August 2005, with snow falling on several vineyards across the state. This reduced both bunch size and numbers, moderating the final harvest yields. 2006 began warm and dry, ripening the grapes around three weeks earlier than average. Fruit for sparkling wine was picked in the first week of March, with the bulk of vintage over by early April. Grape quality was excellent, making wines with strong fruit character.