



FROGMORE CREEK

TASMANIA

2008 FROGMORE CREEK PINOT NOIR

The highly acclaimed Frogmore Creek wines are from the genuine cool-climate of southern Tasmania, where our sustainably grown grapes benefit from a long growing season. These slowly-ripened grapes develop pure fruit flavours, fresh natural acidity and are perfect for making seriously good wine.



HARVEST

Variety: 100% handpicked pinot noir, sustainably grown
Region: 100% Frogmore Creek vineyard, Penna, Southern Tasmania
Yield: 4 - 6 tonnes per hectare (1.6 – 2.4 tonnes per acre)

WINEMAKING

Winemakers: Alain Rousseau, Nick Glaetzer
48-hour pre-ferment soak. Inoculated ferment in 1/2 and 1 tonne open fermenters, hand plunged 3-times daily. Pressed off skins into stainless steel tanks at 2-3 °Bé for completion of primary fermentation. Transfer into French oak for inoculated MLF before racking off lees and further barrel maturation.

Alcohol: 14.4 %
pH: 3.55
Total Acidity: 6.50 g/L
Residual sugar: 0.1 g/L

TASTING

At release in June 2011 this wine had lifted aromas of dark cherries and fresh roasted coffee. The palate is rich and lengthened with a silky tannin structure. Went well with sage and rabbit ravioli.

2008 VINTAGE REPORT

The 2008 vintage broke yield records across the state, partly due to the expanse of maturing vineyards and somewhat owing to the sustained stretch of perfect weather during the growing season. The long running drought continued, though clever irrigation following the infrequent rains permitted viticulturalists to optimise their crop levels. The dry and extended vintage period diminished any grapevine diseases and allowed the grapes to slowly ripen without stress. Harvest for grapes destined for sparkling wine began in the second week of March, one to two weeks earlier than average, though the vintage finished well into May for the late ripening varieties such as cabernet sauvignon and shiraz. Pinot noir was generally hand-picked in first two weeks of April. Whites from the 2008 Tasmanian vintage are fresh with great mineral acid structure, while the reds are showing elegant fruit and refined tannins.

