

FROGMORE CREEK

TASMANIA

2008 FROGMORE CREEK CUVÉE EVERMORE

The limited production Evermore wines from Frogmore Creek are part of an unfinished project between our grapes and the winemakers. Every vintage we orchestrate several unconventional winemaking techniques for our micro-batches of handpicked grapes, which each develop their own flavours, aromas and textures as they ferment and mature. These individual attributes layer together at blending, creating an immensely complex finished wine; Evermore interesting than the sum of its parts.

The 2008 Cuvée Evermore is a Blanc de Noir sparkling, with the 100% pinot noir base wines being blended with a small percentage of older base wine that was slowly matured in oak barrels.

HARVEST

Variety: 100% handpicked pinot noir

Date: March 11 and 18

Section: Top 10-rows of Frogmore Creek A-block and all E-Block

Yield: 6.5T/Ha

Sugar ripeness: 9.6°Bé

TA:11g/l

WINEMAKING

Winemakers: Alain Rousseau & Nick Glaetzer

Whole-bunch pressed to retain fruit delicacy. Clean inoculated primary ferment prior to racking off lees and base wine stabilisation and clarification. Base wines then aged and blended prior to tirage. Minimum 18-months of aging on lees before disgorging with special dosage to retain complexity yet revitalise palate.

Alc: 12.0%

TA: 9.5 g/l

pH: 3.05

RS: 7.5 g/l

TASTING

At release in January 2011 this wine revealed delicate aromas and flavours of toasted brioche, wild strawberries and cashews.

www.frogmorecreek.com.au



Evermore

