



FROGMORE CREEK

Premium cool-climate wines from the highly acclaimed Frogmore Creek

Frogmore Creek 2007 Cabernet Sauvignon



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. Our estate bottled wines originate from the Frogmore Creek Vineyard in Southern Tasmania, a site carefully selected last century for its advantageous soil profiles and mesoclimate.

Wine

We only have a limited release Frogmore Creek Cabernet from the slightly warmer vintages, when the grapes have flavours of black currant and dark cherry and the finished wine has deep velvet tannins. Went well with slow cooked wild venison.

Variety:	100% handpicked Cabernet sauvignon.
Region:	100% Frogmore Creek vineyard, Penna, Southern Tasmania
Yield:	2 - 4 tonnes per hectare (0.8 – 1.6 tonnes per acre).
Winemakers:	Alain Rousseau, Nick Glaetzer & Andrew Hood.
Winemaking:	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 oak for inoculated MLF before racking off lees and further barrel maturation.
Oak:	10 months in 10% new and 90% seasoned French oak barriques.
Filtration:	Cross-flow filtered to preserve fruit freshness.
Alcohol:	13.5 %
pH:	3.62
Total Acidity:	6.30 g/L
Residual sugar:	0.1 g/L

2007 vintage report

Vintage 2007 was challenging for viticulturalists throughout Australia. The early onset of winter in 2006 restricted vine carbohydrate storage prior to vine dormancy. Thus the initial spring growth of 2006 was limited, resulting in low bunch numbers. The potential harvest was further reduced by several severe overnight frosts in the last week of October. Compounded with the widespread drought, it was a test of perseverance for many vineyards. Harvest was generally two weeks earlier than average, due to the light crop levels and warm weather during January and February. However, the reduction in grape harvest tended to increase fruit flavours, developing into wines of great intensity.