



# FROGMORE CREEK

*Premium cool-climate wines from the highly acclaimed Frogmore Creek*

## Frogmore Creek 2008 Iced Riesling



### Label

The highly acclaimed Frogmore Creek wines are from the genuine cool-climate of southern Tasmania, where our 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. The aromatic iced wines are crafted through freeze concentrating freshly pressed grape juice, intensifying flavour, sugar and acid.

### Wine

Orange zest, lemon blossom and thick raisiny scents transcend into luscious, sweet stone fruit and ripe apple flavours. The finish lingers indefinitely, nourished by characteristic cool climate mineral acid. (Tasted 16th November, 2009)

Variety:	100% handpicked Riesling.
Region:	100% Frogmore Creek vineyard, Penna, Southern Tasmania
Yield:	8 - 10 tonnes per hectare (3.4 – 4.0 tonnes per acre).
Winemakers:	Alain Rousseau, Nick Glaetzer & Andrew Hood.
Winemaking:	Crushed into press for overnight cold soak to maximise aroma and flavour extraction from skins. De-juiced with only slight pressure prior to freeze concentration to 18°Bé. Inoculated ferment, controlled at 16°C until sugar/acid/alcohol balance achieved.
Filtration:	Cross-flow filtered to preserve fruit freshness.
Alcohol:	8.0 %
pH:	2.86
Total Acidity:	11.5 g/L
Residual sugar:	165 g/L

### 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.

### Frogmore Creek Wines