



## **Frogmore Creek Cuvée Evermore Blanc de Noirs (2004 Sparkling Pinot Noir)**

Frogmore Creek wines are estate-grown in south-eastern Tasmania, a cool-climate island state located 200 miles south of continental Australia. Due to its location and southerly latitudes (41 - 44°S), Tasmania enjoys a cool-temperate maritime climate which has proven ideal for producing premium quality 'cool-climate' table wines.

Tasmania is also renowned for the quality of its seafoods, beef and lamb, apples, stone-fruits, and vegetables, as well as its beautiful coastal and mountain scenery. Tasmania's wines and foods are widely represented on the menus of many of Australia's best restaurants.

The major grape varieties grown at Frogmore Creek Vineyard are Pinot Noir and Chardonnay, although there are also smaller quantities of Riesling and Sauvignon Blanc. The vineyard was the first certified organic vineyard in Tasmania.

Cuvée Evermore is made entirely from Pinot Noir grapes. The fruit was hand-picked in early April, 2004 and whole-bunch pressed in order to minimise phenolic extraction, and only the light pressings juice fraction was used. The finished wine was tirage bottled in late 2004, allowing a full two years ageing on yeast lees before the first disgorging in late 2006.

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### **Tasting notes**

Appearance:	An obvious feature of this wine is the definite "partridge eye" or onion skin colour which results from the Pinot Noir variety. With age, the pink hues will be replaced by a deeper brassy shade. Fine, persistent bead.
Bouquet:	Rich strawberry and doughy characters from the Pinot Noir variety and complex creaminess from the extended yeast lees contact.
Palate:	Clean fruit and bottle fermentation and maturation characters, fine effervescence and firm acidity combine to provide a full, complex flavour and excellent palate length.
Alcohol:	12.1% by volume (7.2 standard drinks)
Food suggestions:	This is a full-flavoured sparkling wine and, although it will serve as an aperitif style, it is probably better suited as an accompaniment to food, perhaps seafood, delicate white meats or fruit dishes.
Quantity:	1145 cases (6 x 750ml bottles per case)
Awards:	Silver Medal, 2007 Tasmanian Wine Show; Bronze Medal, 2008 New World International Wine Show (California)