



2005 Frogmore Creek Chardonnay

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 is the first certified organic vineyard in Tasmania.

Tasting notes

Colour:	Medium intensity, bright green- straw.
Bouquet:	The fruit ripeness provides a mix of fig, melon and white peach flavours, which are further complexed by French oak and barrel fermentation flavours.
Palate:	A backbone of lively acid supports the rich fruit and complexity derived from fermentation and maturation on yeast lees in barrel. The relatively high acidity results from the wine not having undergone malolactic fermentation, and provides elegance and food compatibility as well as ensuring long cellaring potential.
Ageing potential:	Ten years.
Alcohol:	13.7% v/v.
Packaging:	750 mL Antique green burgundy bottles, Reference 1 corks, 12 bottles per carton.
Awards:	Bronze Medal, 2007 Tasmanian Wine Show; Bronze Medal, 2007 Long Beach Grand Cru Wine Competition; Bronze Medal, 2008 New World International Wine Competition (California).

