



### Frogmore Creek 2006 Cuvée Evermore

#### 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

Delicate aromas of toasty brioche and strawberries subtly emerge from the fine beads. Full and crisp flavours of green apples and fresh citrus fruits linger on the refined acid structure. Went well with rapid pan-fried abalone. (Tasted 8<sup>th</sup> January, 2009)

Variety: 100% handpicked organically grown Pinot noir.  
 Region: 100% Frogmore Creek vineyard, Penna, Southern Tasmania (42°44'S, 147°29'E).  
 Yield: 8 - 10 tonnes per hectare (3.2 – 4.0 tonnes per acre).  
 Winemakers: Alain Rousseau, Nick Glaetzer & Andrew Hood.  
 Winemaking: 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 minimal dosage to retain complexity yet revitalise palate.

Alcohol: 12.9 %  
 pH: 2.96  
 Total Acidity: 8.60 g/L  
 Residual sugar: 4.8 g/L

#### 2006 vintage report

Budburst was hampered by very cool temperatures in August 2005, with snow falling on several vineyards across the state. This reduced both bunch size and numbers, moderating the final harvest yields. 2006 began warm and dry, ripening the grapes around three weeks earlier than average. Fruit for sparkling wine was picked in the first week of March, with the bulk of vintage over by early April. Grape quality was excellent, making wines with strong fruit character.

