



### Frogmore Creek 2006 Iced Riesling

#### 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. 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 16<sup>th</sup> January, 2008)

Variety:	100% handpicked organically grown Riesling.
Region:	100% Frogmore Creek vineyard, Penna, Southern Tasmania (42°44'S, 147°29'E).
Yield:	4 - 6 tonnes per hectare (1.6 – 2.4 tonnes per acre).
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 19°Bé. Inoculated ferment, controlled at 16°C until sugar/acid/alcohol balance achieved.
Filtration:	Cross-flow filtered to preserve fruit freshness.
Awards:	Bronze medal, 2007 Tasmanian Wine Show; Bronze medal, Hyatt International Riesling Challenge 2007; Silver Medal, 2008 San Diego International Wine Competition; Silver Medal, 2008 Riverside International Wine Competition (California).
Alcohol:	8.5 %
pH:	3.03
Total Acidity:	9.0 g/L
Residual sugar:	170 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.

