



### Frogmore Creek NV Ruby Pinot noir

#### 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. The Ruby Pinot noir is crafted in the Portuguese Porto style and is made in only warmer vintages.

#### Wine

Vibrant nose of candied citrus peel and dark berry fruits. Rich flavours of toffee, cashews and blackberries held together by velvet tannins and tingly acid. Went well with King Island blue cheese. (Tasted 16<sup>th</sup> January, 2008)

Variety:	100% handpicked Pinot noir.
Region:	Blend of Tasmania.
Yield:	4 - 6 tonnes per hectare (1.6 – 2.4 tonnes per acre).
Winemaking:	48-hour pre-ferment soak. Inoculated ferment in 1 tonne open fermenters, hand plunged 3-times daily. Pressed off skins into stainless steel tanks at 8 °Bé, prior to fortification with premium brandy spirit. Transferred into seasoned oak for extended barrel maturation using the Solera system over a 10-year cycle.
Filtration:	Unfiltered.
Alcohol:	20.0 %
pH:	3.65
Total Acidity:	5.3 g/L
Residual sugar:	114 g/L

