



Frogmore Creek 2006 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. 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

Fresh red cherries and strawberries fulfil both the aroma and palate senses. Flavours of juicy plums and mixed spices carry with velvet tannins and well balanced acid. Went well with slow cooked wild venison.
 (Tasted 7th December, 2007)

- Variety: 100% handpicked organically grown Pinot noir.
 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: 48-hour pre-ferment soak. Inoculated ferment in 1/2 and 1 tonne open fermenters, hand plunged 3-times daily. Pressed off skins into stainless steel tanks at 2-3 °Bé for completion of primary fermentation. Transfer into oak for inoculated MLF before racking off lees and further barrel maturation.
 Oak: 10 months in 30% new and 70% seasoned French oak barriques.
 Filtration: Cross-flow filtered to preserve fruit freshness.
- Alcohol: 14.0 %
 pH: 3.56
 Total Acidity: 6.90 g/L
 Residual sugar: 0.5 g/L
- Awards: Bronze Medal, 2008 Tasmanian Wine Show; Silver Medal, 2008 San Francisco Wine Competition

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.