FROGMORE CREEK



Frogmore Creek

2022
CHARDONNAY

AROMA
Toasted and cedar aromas.

PALATE
Some complexity with savoury flavours, minerality with fresh acid. Balanced and delicate.

VINIFICATION
De-juiced with only slight pressure. Sent to barrels for fermentation and inoculation. No fining. Fermented at ambient temperature. No Malolactic fermentation. Kept 10 months in barrels then cold stabilised before filtration.

TECHNICAL ANALYSIS
pH: 3.15
Acidity: 8.4 g/L

VINTAGE
We had a lot of rain during winter (August to October), the soil was extremely wet and cold up to November.
At flowering the temperatures were in the mid-ten, not hot enough to warm up the soil and make the pollination happening.
Flowering took 5 weeks and resulted in 40 to 50% hen and chicken berries. (small berries, non pollinated).
From mid-December to mid-February, the summer temperatures went from 15 to 25 degrees Celsius.
Vintage started end of March for sparkling, then the maturation of the grapes was very slow with high acidity. We finished picking the late grapes second week of May.
It was the latest vintage for the last 20 years.

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Mezzanine
THE FINE WINE SPECIALIST