FROGMORE CREEK

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2017
CABERNET SAUVIGNON MERLOT

AROMA
Concentrated berry fruit aromas with a hint of tobacco.

PALATE
The palate is rich and intense with velvety tannin and a lengthy, delicate finish. Delicious.

VINIFICATION
A 48-hour pre-ferment soak was followed by inoculation and fermentation in 1/2 and 1 tonne open fermenters hand plunged twice daily.
Pressed, and then transfer into French oak for. Malolactic ferment, aged in barrels for 22 months.

TECHNICAL ANALYSIS
pH: 3.62
Acidity: 6.1 g/L

VINTAGE
2018 saw a long cold winter with little rain. The vines started shooting by mid-September and was followed by a dry and warm Spring. Vine flowering began early November and was done within 10 days with perfect warm temperature. In early December, some heavy rain brought some relief to the vines. January was very warm
with some top up rainfall. Vintage began in early March with excellent conditions with a perfect grape ripening.

CELLARING
Cellar for up to 8 years.

REGION
The highly acclaimed Frogmore Creek wines are from the genuine cool-climate of southern Tasmania, where our grapes benefit from a long growing season amongst our pristine natural environment. These slowly-ripened grapes develop pure fruit flavours, fresh natural acidity and are perfect for making world class cool-climate wines.

www.frogmorecreek.com.au
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