FROGMORE CREEK



Frogmore Creek

2022
ICED RIESLING

VARIETAL
100% riesling, sustainably grown.

AROMA
Raw honey aromas, floral tones of Lili of the Valley.

PALATE
Sweet with fresh acidity. Green pear and lychee flavours.

VINIFICATION
Pressed and settled in tank, racked clear juice and stored in tanks at zero degrees. Then the juice is hard frozen to separate juice and ice. The juice is concentrated to 17.5 Baume, then fermented in tank. The fermentation is stopped when the sugar level is around 200 to 220 gr/L.

TECHNICAL ANALYSIS
pH: 3.30
Acidity: 10.5 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 happen. Flowering took 5 weeks and resulted in 40-50% hen and chicken berries (small berries, non-pollinated).

From mid-December to mid-February, the summer temperatures went from 15°c to 25°c.

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.

frogmorecreek.com.au
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Mezzanine
THE FINE WINE SPECIALIST