FROGMORE CREEK



Frogmore Creek

2016
MERLOT

AROMA
Black currant aromas with hints of spice.

PALATE
Rich palate with dark cherry flavours and velvety tannins.

VINIFICATION
A 48-hour pre-ferment soak was followed by inoculation and fermentation in fermenters. Pressed, and then transfer into French oak for spontaneous Malolactic ferment before racking off lees and further barrel maturation.

TECHNICAL ANALYSIS
pH: 3.7
Acidity: 6.1 g/L

VINTAGE
The vines started shooting early September.
With mild temperature and very little rain at spring time, flowering started by the Mid
November and was done in two weeks.
We were set for an early harvest.
Still with very little rain, summer was hot and sunny.
A good rain end of January (46 mm in the Coal River Valley) came at the right time to support a good ripening and quantity.
Vintage started the 22 February 2016 and was all done by the 20th April 2016.
All wines have benefited from superb summer and are well balanced.
The Reds have intense colour and flavours.

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.

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