FROGMORE CREEK

TASMANIA AUSTRALIA



2018 FROGMORE CREEK RIESLING

TASTING

Fruity aromas of green apple, tight fresh acidity with a hint of citrus, well balanced.

HARVEST

Variety: 100% Riesling, sustainably grown
Region: 100% Coal River Valley.
Yield: 10 tonnes per hectare (1.6 – 2.4 tonnes per acre)

WINEMAKING

Winemaking: De-stemmed and crushed into press.
De-juiced with only slight pressure prior to cold-settling overnight.
Racked into a stainless steel tank for inoculated ferment, controlled at 18-20˚C. Kept on ferment lees for eight weeks to fill palate structure, then cold stabilised before filtration.

TECHNICAL DETAILS

Alcohol:	11.6%
pH:	2.95
Total Acidity:	10 g/L
Residual sugar:	5 g/l
Bottling date:	15.10.2018

2018 VINTAGE REPORT:

A long cold winter with little rain. The vines began shooting by mid-September, which took us into a dry and warm Spring. Flowering started in early November and was all done within 10 days with perfect warm temperatures. In early December we saw some heavy rain which brought some relief to the vines. January was very warm with some top-up rainfall. Vintage started in early March with good conditions for perfect grape ripening.

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