



FROGMORE CREEK

Frogmore Creek

2021 FGR RIESLING

AROMA

Fruity aromas of sweet pear

PALATE

Sweet texture balanced with a fresh acidity.

VINIFICATION

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 ANALYSIS

pH: 2.80

Acidity: 8.45 g/L

VINTAGE

Winter 2020 was cool and wet followed by temperatures around 15 to 20 degrees Celsius from Spring up until Christmas. January was slightly warmer (an average daily top of 20-25 degrees Celsius), with only three days above 30 degrees Celsius during summer.

Vintage started by Mid March and grape ripening was slow. A couple of good weeks of warm temperature before Easter finalised the maturity. We picked the reds up until end of April. Overall, the quality is quite good. The whites are a bit crisper in acid while the reds are very ripe and generous.

CELLARING

Up to 15 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

 [instagram.com/frogmorecreek/](https://www.instagram.com/frogmorecreek/)



Mezzanine
THE FINE WINE SPECIALIST