FROGMORE CREEK

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2022
RIESLING

VARIETAL
100% Riesling, sustainably grown.

AROMA
Freshness with floral aromas.

PALATE
Delicate citrus and lemongrass flavours, mineral and refreshing.

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: 2.90
Acidity: 10.8 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 happening.
Flowering took 5 weeks and resulted in 40 to 50% hen and chicken berries (small berries, non pollinated).
From mid-December to mid-February, the summer temperatures went from 15-25˚c.

frogmorecreek.com.au
instagram.com/frogmorecreek

Mezzanine
THE FINE WINE SPECIALIST