



FROGMORE CREEK



# Frogmore Creek

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## 2022 FGR RIESLING

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### VARIETAL

100% Riesling, sustainably grown.

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### AROMA

Fruity aromas of sweet pear, sweet texture balanced with a fresh acidity.

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### VINIFICATION

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.

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### TECHNICAL ANALYSIS

pH: 2.80

Acidity: 8.45 g/L

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### VINTAGE NOTES

Winter 2021 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.

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### CELLARING

Cellar for up to 15 years (from Jan 2023).

 [frogmorecreek.com.au](http://frogmorecreek.com.au)

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