



FROGMORE CREEK

# Frogmore Creek

## 2024 RIESLING

### 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: 7.7 g/L

### VINTAGE

Good average rainfall throughout winter. September saw warmer temperatures for the first half of the month, then cooler weather set in. Bud burst came early. Cool and windy southerly weather slowed down flowering in November and reduced the overall yield.

The increase of the density of the canopy resulted in an increase of workload in the vineyard.

January to March were nice and warm, though extremely dry with no good rain until June. Therefore, the quality of the wine is excellent.

### 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](http://www.frogmorecreek.com.au)

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