



FROGMORE CREEK



Frogmore Creek

2025 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: 7.7 g/L

VINTAGE NOTES

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

Cellar for up to 15 years.

frogmorecreek.com.au

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