FROGMORE CREEK



Frogmore Creek

2023
SAUVIGNON BLANC

AROMA
Light toasty aromas with some honey tones.

PALATE
Delicate flavours. Fruity with some toasted notes to finish. Crisp and zippy.

VINIFICATION
Crushed and de-juiced with only slight pressure prior then sent into barrels for fermentation, kept on lees for 8 months then stabilised, filtered then bottled.

TECHNICAL ANALYSIS
pH: 3.25
Acidity: 7.24 g/L

VINTAGE
Another wet spring due to La Niña.
No frost in October. After some good spring rain, the weather did not warm up enough at flowering to get a good bunch set.
The bunches were all there but had small berries and they were also under-weight.
The increase of the density of the canopy resulted in an increase of workload in the vineyard.
January to March were nice and warm with no extreme allowing the crop to ripen nicely.
Therefore, the quality of the wine is excellent.

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
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