FROGMORE CREEK



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2018
CUVÉE SPARKLING

VARIETAL
73% Pinot Noir, 25% Pinot Meunier, 2% Pinot Chardonnay.

AROMA
Freshness with nut aromas.

PALATE
Ripe fruit with a hint of toast finishing and a creamy texture.

VINIFICATION
All bunch pressed. Free run juice selected only.

TECHNICAL ANALYSIS
pH: 3.08
Acidity: 8.6 g/L

VINTAGE
2018 saw a long cold winter with little rain. The vines started shooting by mid-September and then was followed by a dry and warm Spring. Vine flowering began early November and was complete within 10 days with perfect warm temperatures. In early December, some heavy rain brought some relief to the vines. January was warm with top up rainfall. Vintage began in early March with excellent conditions and perfect grape ripening.

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.

frogmorecreek.com.au
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Mezzanine
THE FINE WINE SPECIALIST