

# Mr frog



<b>Product:</b>	Mr Frog Chardonnay
<b>Vintage:</b>	2008
<b>Colour:</b>	Pale straw
<b>Nose:</b>	Clean and mineral with Citrus flavours. The nose is fresh and elegant
<b>Palate:</b>	Medium weight with the bright citrus fruit supported by well integrated French oak. Good length in the finish with typically cool climate finesse and delicacy
<b>Cellar:</b>	Drink now – 2012

**Winemaker Comments:** This wine is made from Yarra Valley Chardonnay grapes. The wine was partly fermented in French oak barriques. To give the wine freshness, elegance and longevity, malo-lactic fermentation was not allowed

## WINEMAKING

<b>Varietal Composition:</b>	100% Chardonnay	<b>Alcohol:</b>	13.0%
<b>Fermentation Method</b>	Barrel Stainless Steel Tank	<b>Yeast Type:</b>	EC1118, CY3079
<b>Fermentation Time:</b>	14 - 21 Days	<b>MLF:</b>	Nil
<b>Barrel origin &amp; Size:</b>	French, 225L	<b>Skin Contact time:</b>	Nil
<b>Time in Barrel:</b>	9 months	<b>Age of Barrel:</b>	1 – 5 years
<b>pH:</b>	0.77g/lit	<b>Residual Sugar:</b>	0.7 g/L

## VITICULTURE

<b>Region:</b>	Yarra Valley	<b>Yield:</b>	2.5 t/acre
<b>Date of Harvest:</b>	March 2008	<b>Method:</b>	Hand and Machine
<b>Vine Age:</b>	8-13 Years	<b>Clone:</b>	P58, I10V3, 86, 96
<b>Soil Type:</b>	Grey loam over yellow clay	<b>Cultivation Practices:</b>	Trellis Vertical Shoot Positioning