

# Mr frog



<b>Product:</b>	Mr Frog Pinot Noir
<b>Vintage:</b>	2008
<b>Colour:</b>	Crimson red
<b>Nose:</b>	Bright red cherry fruit complimented with subtle vanillin oak.
<b>Palate:</b>	Good structure and depth of fruit. Lovely savouriness on the finish.
<b>Cellar:</b>	Drink now to 2012

**Winemaker Comments:** This wine has been fermented in open fermenters with regular plunging. Part fermentation in aged French oak barrels was also included in the winemaking process.

## WINEMAKING

<b>Varietal Composition:</b>	100% Pinot Noir	<b>Alcohol:</b>	13.7%
<b>Fermentation Method</b>	Open and rotary fermenters, part fermentation in barrel	<b>Yeast Type:</b>	Lalvin BGY
<b>Fermentation Time:</b>	7-14 Days	<b>Skin Contact time:</b>	7 to 14 Days
<b>Barrel origin &amp; Size:</b>	French, 225L	<b>MLF:</b>	100%
<b>Time in Barrel:</b>	9 Months	<b>Age of Barrel</b>	5% new, 95% 1 – 5 years
<b>pH:</b>	3.53	<b>Residual Sugar:</b>	0.21g/l

## VITICULTURE

<b>Region:</b>	86% Yarra Valley 14% Adelaide Hills	<b>Yield:</b>	3.0 t/acre
<b>Date of Harvest:</b>	Mid March 2008	<b>Method:</b>	Machine and hand
<b>Vine Age</b>	9-14 Years	<b>Clone:</b>	MV6, 777
<b>Soil Type:</b>	Grey loam over yellow clay	<b>Cultivation Practices:</b>	Trellis Vertical Shoot Positioning