

# Mr frog



<b>Product:</b>	Mr Frog Cabernet Shiraz
<b>Vintage:</b>	2004
<b>Colour:</b>	Dark red purple
<b>Nose:</b>	Dark cherry and blackberry characters with hints of leather and nutmeg spice.
<b>Palate:</b>	Rich, dark berry fruit with great intensity and weight, complemented by soft, fine grain tannins.
<b>Cellar:</b>	Drink now – 2008

**Winemaker Comments:** This wine is a blend of Yarra Valley Cabernet Sauvignon and Shiraz grapes. Several different fermentation methods were used to gain complexity; including hand-plunging in open fermenters, closed tank fermentation, and 11 months maturation in French oak barrels.

**Vintage Notes:** Cool nights with good ripening days maintained a good balance of grape acidity and flavour ripeness at harvest.

## WINEMAKING

**Varietal Composition:** Cabernet Sauvignon (73%) and Shiraz (27%)

**Alcohol:** 13.8%

**Fermentation Method** 80% Open  
20% Rotary

**Yeast Type:** Lalvin BDX/ Syrah

**Fermentation Time:** 7 to 10 days

**Skin Contact time:** 10 to 25 days

**Barrel origin:** French, 228L

**MLF:** 100%

**Time in Barrel:** 11 Months

**Age of Barrel:** 15% new,  
remaining aged 2-6 years

## VITICULTURAL

**Region:** Yarra Valley

**Yield:** 2 t/acre

**Date of Harvest:** 12- 29 April 2004

**Method:** Hand and Machine

**Vine Age:** 5-10 Years

**Clone:**

**Soil Type:** Grey loam over yellow clay

**Cultivation Practices:** Trellis Vertical Shoot  
Positioning