



# FRENCHMAN'S CAP

T A S M A N I A

2014  
PINOT NOIR



PRODUCT:	Frenchman's Cap		
VINTAGE:	2014		
GRAPES:	Pinot Noir	Percentage:	100%
ORIGIN OF GRAPES:	Coal River Valley, Tasmania	Percentage:	100%
WINEMAKER:	Julian Alcorso & Greer Carland @ Winemaking Tasmania		
ANALYSIS:	Alcohol:	13.9%	
	pH:	3.53	
	Sugar:	0.97 G/l	
COLOUR:	Bright Ruby (clear and bright)		
NOSE:	Sugar plum, ripe raspberry, chocolate and sweet leather.		
PALATE:	This light to medium bodied pinot noir impresses straight away with its ripe plum, raspberry and blackberry fruits. It improves as the flavours intensify in the mouth by means of perfect alcohol and acid balance. Slight hints of oak are attractive which provide spice and work well with the dusty tannins on the finish.		
WINEMAKERS COMMENTS:	A super fine example of an early drinking pinot noir which will also develop in the cellar for the next few years. An exceptional wine.		
FOOD MATCH:	Crispy skinned duck or crispy skinned tasmanian salmon.		
DELIVERY:	Deliveries to capital cities is 48 to 72 hours. Outlying areas a bit longer. For more expediency call me and I'll sort it.		

Shaw Wines are distributed by Rogue Wines Pty Limited.

**ROGUE**  
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V02/07/15  
JOB# 01153



# FRENCHMAN'S CAP

T A S M A N I A

2014  
SAUVIGNON BLANC



PRODUCT:	Frenchman's Cap		
VINTAGE:	2014		
GRAPES:	Sauvignon Blanc	Percentage:	100%
ORIGIN OF GRAPES:	Tamar Valley, Tasmania	Percentage:	100%
WINEMAKER:	Julian Alcorso & Greer Carland @ Winemaking Tasmania		
ANALYSIS:	Alcohol:	13.2%	
	pH:	2.91	
	Sugar:	3.63 G/l	
COLOUR:	Lemon (clear, shiny and bright)		
NOSE:	Lychee, sweet peach and mint.		
PALATE:	This wine has a soft texture, displays beautiful fresh tropical fruit characters, passionfruit and cucumber. A highlight is the fresh racy acidity which balances well with the alcohol warmth.		
WINEMAKERS COMMENTS:	A beautifully aromatic, fresh and clean cool climate sauvignon blanc.		
FOOD MATCH:	Fresh seafood or paella.		
DELIVERY:	Deliveries to capital cities is 48 to 72 hours. Outlying areas a bit longer. For more expediency call me and I'll sort it.		

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# FRENCHMAN'S CAP

T A S M A N I A

2014  
RIESLING



PRODUCT:	Frenchman's Cap		
VINTAGE:	2014		
GRAPES:	Riesling	Percentage:	100%
ORIGIN OF GRAPES:	Coal River Valley, Tasmania	Percentage:	100%
WINEMAKER:	Julian Alcorso & Greer Carland @ Winemaking Tasmania		
ANALYSIS:	Alcohol:	13.03%	
	pH:	2.86	
	Sugar:	3.63 G/l	
COLOUR:	Pale straw (clear and bright)		
NOSE:	Lime sherbet and ripe gooseberry		
PALATE:	This mouth watering, soft textured riesling is extremeley well made. Showing varietal fruit characters such as citrus, melon, pineapple and mandarin. The intensity of flavour is most outstanding with the alcohol balanced to perfection and chewy acidity that is highly refreshing. The finish is clean and crisp with mineral dryness.		
WINEMAKERS COMMENTS:	A highly satisfying wine with enough complex character to mix it up with the best rieslings in the land.		
FOOD MATCH:	These bright, crisp citrusy rieslings are delicious with foods that need a zippy zesty kick. Their vibrant acidity and minerality can also be terrific with rich dishes flavoured with a squeeze of lime, like a beef curry or spanish eggs.		
DELIVERY:	Deliveries to capital cities is 48 to 72 hours. Outlying areas a bit longer. For more expediency call me and I'll sort it.		

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FRENCHMAN'S CAP  
T A S M A N I A

2015  
PINOT GRIS



PRODUCT:	Frenchman's Cap	
VINTAGE:	2015	
GRAPES:	Pinot Gris	Percentage:
ORIGIN OF GRAPES:	East Coast, Tasmania	Percentage:
WINEMAKER:	Julian Alcorso & Greer Carland @ Winemaking Tasmania	
ANALYSIS:	Alcohol: 12.91%	
	pH: 3.44	
	Sugar: 3.63 G/l	
COLOUR:	Gold (clear and bright)	
NOSE:	Nougat, poached pear and almond.	
PALATE:	This pinot gris has rich and ripe apple and pear fruit characters. The texture is like velvet, perfect viscosity and the acid provides a beautiful clean finish.	
WINEMAKERS COMMENTS:	An exceptional wine.	
FOOD MATCH:	This wine is a perfect match to indian cuisine. Also pork belly with a crispy skin or tasmanian salmon with a pomegranate and raspberry dressing.	
DELIVERY:	Deliveries to capital cities is 48 to 72 hours. Outlying areas a bit longer. For more expediency call me and I'll sort it.	

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v23/08/16  
JOB: 01225



# FRENCHMAN'S CAP

T A S M A N I A

SPARKLING PINOT NOIR  
CHARDONNAY NV



PRODUCT:	Frenchman's Cap		
VINTAGE:	NV		
GRAPES:	Pinot Noir	Percentage:	60%
	Chardonnay		40%
ORIGIN OF GRAPES:	Tamar Valley, Tasmania	Percentage:	100%
WINEMAKER:	Julian Alcorso & Greer Carland @ Winemaking Tasmania		
VINIFICATION:	This hand crafted méthode traditionnelle sparkling wine was enhanced by four years maturation on lees.		
ANALYSIS:	Alcohol:	11.5%	
	pH:	3.05	
	Sugar:	12.5 G/l	
COLOUR:	Light Gold (clear and bright with a fine bead and persistent mousse)		
NOSE:	Apple, nectarine and melon		
PALATE:	This attractive light to medium bodied sparkling wine shows peach, melon and tropical fruit characters on the palate which are lively and fresh. This wine finishes with a lovely creamy texture with flavours of lemon curd and a moorish medium dry crisp finish.		
WINEMAKERS COMMENTS:	This is a fantastic example of a young, fresh and lively tasmanian sparkling wine and it is very hard to beat in its price range.		
FOOD MATCH:	Fresh oysters, canapés or vintage cheese		
DELIVERY:	Deliveries to capital cities is 48 to 72 hours. Outlying areas a bit longer. For more expediency call me and I'll sort it.		

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