



ARROGANT
FROG

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Croak Rotie Shiraz 2023



Category:	WINE
Style:	RED WINE
Variety:	SHIRAZ
Region:	LANGUEDOC
Vintage:	2023
Volume:	750ml
Vineyard:	Soil type: mainly gravelly and clay-limestone soils. Age of vineyard: 13 to 26 years old. Pruning: Cordon de Royat. Harvest: mechanical, at night. Average yield: 38 hl/ha. Density of planting: 4 400 vines plants/ha. Elevation: 200 to 250m. Climate: Mediterranean.
Vinification:	The grapes are harvested at night to avoid oxidation. Cold pre-fermentation maceration at 10C for 3 days. Fermentation at 25C max for 5 days. Traditional maceration from 8 to 25 days at 25C max with daily pumping. Then pneumatic pressing. The first presses are added to the free run juice. Ageing: 30% of the wine is aged in American oak barrels; 70% in stainless steel vats only for 4 months.
Appearance:	Deep purple.
Bouquet:	Spicy at first with leather notes. It develops blackcurrant and toasted aromas.
Palate:	Full bodied, smooth tannins, a crisp acidity. Floval flavours, with a touch of white pepper, violet and ripe wild berries. Good length.
Food Match:	MEAT/CHEESE/GAME

Technical Analysis:

Alcohol:	13.50%	pH:	3.75
Residual Sugar:	2.6	Packaging:	6 x 750ml
Titratable Acidity:	3.3	Hancocks Product:	43591