



# BAILEYS of GLENROWAN



## Baileys Fronti 2017

Baileys of Glenrowan is a pioneer of winemaking in North-East Victoria, producing its first vintage in 1870. Since this time Baileys has become renowned for consistently producing intensely flavoured, long-lived red wines and world class fortifieds.

Fronti, or more correctly frontignac, is in the muscat family of grapes. Fruit for our Fronti is picked very early in the season and is often the first fruit into the winery each vintage. Early ripening and typically fruity, picking early allows us to temper the fruit sweetness with crisp natural acidity. This makes for a medium sweet style that finishes particularly crisp and clean.

A versatile wine matching with everything from simple picnic fare, antipasti, and particularly spicy Asian cuisine where the natural sweetness helps to counter any spice or chilli in the meal.

**Winemaker Comments:** Paul Dahlenburg

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### Vineyard Region

Glenrowan, North East Victoria

### Vintage Conditions

A cool to mild vintage in the Glenrowan wine region with a delayed lead in to vintage on the back of a cool spring and slow even ripening of fruit. Shows the crispness and fruit purity of a milder year.

### Technical Analysis

**Harvest Date** March 2017

**pH** 3.35

**Acidity** 6.64g/L

**Alcohol** 9.0%

**Residual Sugar** 70 g/l

**Bottling Date** June 2017

### Peak Drinking

Best enjoyed in its youth.

### Grape Variety

Muscat a Petits Grains Rouge / Frontignac

### Maturation

Stainless steel. No oak maturation

### Colour

Pale with a subtle pink tinge

### Nose

Lifted and aromatic. A riot of ripe tropical fruits—guava, lychee and mango.

### Palate

Light and bright with lush tropical fruits up front and typical 'Turkish Delight' sweetness through the mid palate. The key to the wine is the crisp natural acidity on the finish which keeps the fruit sweetness in-check and draws you in for another sip.