



FRANKLAND  
ESTATE

## 2010 Museum Release ISOLATION RIDGE VINEYARD RIESLING



### ISOLATION RIDGE VINEYARD

This wine was made from 100% Riesling grown in the Isolation Ridge vineyard at Frankland Estate. Riesling vines from two different clones were planted in 1988 on undulating northern and eastern facing slopes with duplex soils of ironstone gravel over a clay sub-soil. A number of trellis systems are used throughout the vineyard, which is situated 256 meters above sea level. The cool nights and long slow ripening periods typical of the Frankland River region allow maximum flavour development while maintaining the distinctive vibrant acidity for which Rieslings from this region are renowned. The vineyard is farmed according to certified organic principles and this is reflected in the clarity and complexity of the pristine fruit from the vineyard.

Latitude: 34° 27' S      Longitude 117° 00' E

|            |   |
|------------|---|
| COLOUR     | Bright Golden   |
| VARIETY    | Dry grown riesling vines (100%)   |
| REGION     | 100% Frankland River Region   |
| NOSE       | Intense aromatics of lemon meringue, lime, yellow wattle & white flowers with hints of baking spices  |
| PALATE     | Fine and complex, the baking spices translate on the pallet and fills the mouth with a concentrated mix of juicy lime and citrus notes followed by a core of spicy ironstone minerality. The acid profiles have mellowed and integrated to create a lovey generous mouth filling texture. Still youthful and will age gracefully for another 10 years plus. |
| ASSESSMENT | An extremely distinguished riesling that slowly opens up in the glass, this wine reflects the uncompromising criteria used in fruit selection. It has a purity of flavour and exceptional balance and a natural acidity that carries the wine now and for years to come.  |

**2010 VINTAGE** A long dry summer and cool evenings resulted in grapes with great balance.

**VINIFICATION** Grapes are pressed immediately with the juice left to settle in tank over night before being racked and fermentation introduced. Our aim is to minimise intervention in order to obtain the purest and finest expression of the pristine fruit from the Isolation Ridge vineyard. This wine was fermented in tanks and (neutral) oak at low temperatures (less than 14 deg C) over 12 weeks. Vines are all dry grown practicing organic viticultural techniques.

### REVIEWS

|           |   |
|-----------|---|
| 95 Points | James Halliday Wine Companion 2012            |
| 95 Points | Jeremy Oliver The Australian Wine Annual 2012 |
| 95 Points | Tyson Stelzer Wine 100 April 2011             |
| 16.5/20   | Jancis Robinson March 2012                    |

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