



FRANKLAND  
ESTATE

2011

## 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

### ASSESSMENT

Bright and golden in colour with a complexity of flavours: lemon curd, white citrus blossom and an array of botanicals that are reminiscent of a good bottle of gin, while a mineral talc follows with a drive of fruit-weight on the nose. There is subtle toasty notes that allude to its 10 years of age, but the racy presence of acidity and vibrant fruit on the palate brings an immense liveliness that indicates many years of graceful cellaring to come. The 2011 Isolation Ridge Riesling possesses the hallmark characteristics of a great mid-aged dry Riesling.

### 2011 VINTAGE

A dry finish to winter and very dry summer reduced the vigour of the vines resulting in some short canopy, this in turn kept natural acidities quite high and the decision was made to pick this riesling quite early to capture the energy and intensity of the dry conditions. The small bunches and berries have resulted in crystalline minerality and acidity in this wine with lovely length.

### VINIFICATION

Grapes are pressed immediately on arrival at the winery with the juice left to settle in tank over night before being racked to fermentation vessel. The wine is fermented in stainless tanks at low temperatures (less than 15°C) over 8 weeks with minimal intervention from winemaking in order to obtain the purest expression of the pristine, organically grown fruit from the Isolation Ridge vineyard. The wine was left on its lees for five months. A small parcel of riesling was fermented and aged in (neutral) foudre oak for the same time where these parcels obtain lovely complex textural components and enhances the opulence of the wine.

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