



FRANKLAND
ESTATE

2015

FRANKLAND ESTATE SHIRAZ



TASTING NOTE

97% Shiraz and 3% Viognier from the Frankland River region.

Fresh lifted aromas of plums and cherries abound with black pepper and spice. Earthy savoury hints combine seamlessly with subtle oak flavours. Dried herbs and spice on the palate is balanced with blueberry and a soft creamy palate. A long textured palate with mouth coating grainy tannin. An elegant cool climate Shiraz.

2015 VINTAGE

A wet spring provided good early vine growth followed by a dry and warmer than average January and February. The summer cooled considerably in early March slowing ripening with the Shiraz harvest starting on the 28th March and concluding the 7th April. Fruit was harvested in clean and ideal condition.

VINEYARD

This wine was made from Shiraz and Viognier grown on the family's estate vineyard. A selection of fruit was harvested from the younger vines planted 2006 on a high ironstone rocky ridge and the original vines around the winery.

The Isolation Ridge vineyard is managed under organic principals (certified organic 2010), a practice we feel is important for reflecting the uniqueness of the site.

VINIFICATION

This wine was fermented as long and slowly as possible, at temperatures not exceeding 30C in open fermentation tanks that allowed the cap to be worked by plunging and gently pumping over. An extended maceration period followed completion of the ferment to allow optimal colour, flavour and tannin extraction. It was aged for 18 months in 500 litre French oak puncheons.

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