



FRANKLAND  
ESTATE

2016

## FRANKLAND ESTATE SHIRAZ



### TASTING NOTE

90% Shiraz, 5% Malbec, 3% Marsanne and 2% Viognier from the Frankland River region.

Lifted aromas of cedar combine seamlessly with black pepper spice and subtle cloves, blue fruits, young berries and Damson plums to create a soft juicy palate. Lovely textural tannins produce an elegant cool climate Shiraz.

### 2016 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 17<sup>th</sup> March and concluding the 26<sup>th</sup> March. Fruit was harvested in clean and ideal condition.

### VINEYARD

This wine was made from Shiraz, Malbec and a splash of Marsanne 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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