



FRANKLAND
ESTATE

2016

FRANKLAND ESTATE CABERNET SAUVIGNON



TASTING NOTE

A blend of 85% Cabernet Sauvignon and 15% Malbec organically grown fruit. Vanilla and cedar leap out of the glass with hints of tobacco on the nose. Fresh peppermint leaf leads into a focused balance of mulberry fruits and cacao. Ripe, fresh berries with a lifted and expressive mouthcoating of tannins. A classic cool climate Cabernet. This elegant yet opulent Cabernet reflects both the ideal 2016 vintage conditions and the meticulous care taken in the vineyard and the winery.

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 Cabernet harvest in April. Fruit was harvested in clean and ideal conditions.

VINEYARD

Fruit for this wine was sourced from mature vines in the Isolation Ridge vineyard at Frankland Estate. The vineyard sits on an undulating northern and eastern facing slope on ancient duplex soils of gravel and loam over a clay sub-soil. It is farmed using organic viticultural practices and this is reflected in the depth and concentration of fruit flavours. The vines are trained on a Scott Henry trellis system to enhance sunlight penetration of the canopy and optimize ripening conditions.

VINIFICATION

This wine was fermented as long and slowly as possible, at temperatures not exceeding 26°C in open pot fermentation tanks that allowed the cap to be worked by plunging and an extended maceration period allowed optimal colour, flavour and tannin extraction. It was aged in 500 litre French oak puncheons, this contributing textural complexity without compromising the opulent natural fruit flavours of the wine.

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