



FRANKLAND  
ESTATE

2017

## FRANKLAND ESTATE SHIRAZ



### TASTING NOTE

99% Shiraz and 1% Viognier from the Frankland River region.

A wine of depth and flavour. Spice, vanilla and bright red fruit like ripe raspberries and red currants waft out of the glass. The palate is soft and juicy with great length. Pepper abounds, balanced by plum and earthy, savoury olive characters. Lovely textural tannins produce an elegant cool climate Shiraz.

### 2017 VINTAGE

A wet spring provided good early vine growth followed by a cooler than average January and February. The summer cooled considerably in early March slowing ripening with the Shiraz being harvested between the 20<sup>th</sup> April through to 4<sup>th</sup> May. Fruit was harvested in clean and ideal conditions.

### 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 in 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 28C 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 14 months in 500 litre French oak puncheons and stainless steel tanks.

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