



FRANKLAND
ESTATE

2017

FRANKLAND ESTATE CABERNET SAUVIGNON



ASSESSMENT

Organically grown and made, 100% Cabernet Sauvignon.

Wafts of dark chocolate, cedar and dried Italian mixed herbs are complemented by lifted red currants and mulberry. The palate is opulent yet focused. Ripe fruit abounds, balanced by mouth coating chalky tannin, which gives the wine texture and length. Ripe mulberry flavours intertwine with cacao and tobacco leaf. 2017 was an ideal vintage for Cabernet Sauvignon with a very long, slow ripening period which allowed for a long hang time.

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 Cabernet harvest on 3rd May. 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 Vertical Shoot Position (VSP) 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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