

2017 POISON HILL VINEYARD RIESLING



VINEYARD

Planted in 1988 the small 3 hectare Poison Hill vineyard lies just on the northern edge of the Frankland River town site. The vineyard name resulted from it being located on a hill where the Heartleaf Bush, poisonous to all but indigenous animals, is found. Poison Hill has unique white clay and weathered quartz soils that are reflected in a complex, alluringly perfumed, silky textured wine. Like all vineyards in the Frankland River region it benefits from the cool nights and long, slow ripening period prior to harvest that promote maximum flavour development while maintaining the distinctive vibrant acidity for which rieslings from this region are renowned.

Latitude: 34°20S Longitude: 117°04E Altitude: 248m

ASSESSMENT

Aromas of white stone fruit, citrus zest and jasmine green tea are accompanied by hints of sage and spice aromas. Delicate yet weighty, the palate is dominated with tropical fruits, spice, some talciness and pithy textural characters. While richly weighted there is a real core of acidity that gives the wine some lovely minerality and length

The undeniable balance and poise of this wine will allow for long term cellaring.

2017 VINTAGE

A wet spring provided good early vine growth, a dry summer with some minor rain events in January and early February kept the dry grown vines in optimal health. 2017 vintage was typical of Frankland River 1990's vintages. Harvested from 28th March. Fruit was harvested in clean and ideal condition.

VINIFICATION

Grapes are whole bunch pressed immediately on arrival at the winery with the juice left to settle in tank over night before being racked to fermentation vessel. The wine was then fermented in tank at low temperatures (less than 15°C) over 8 weeks with minimal intervention from our winemakers in order to obtain the purest expression of the pristine fruit from the Poison Hill vineyard.

www.franklandestate.com.au Telephone: +61 8 9855 1544

Email: info@franklandestate.com.au