



FRANKLAND  
ESTATE

2018

## FRANKLAND ESTATE CABERNET SAUVIGNON



### VINEYARD

Fruit for this wine was sourced from mature vines in the Isolation Ridge vineyard at Frankland Estate. The vineyard is planted undulating northern and eastern facing slopes on ancient duplex soils of gravel and loam over a clay sub-soil. The Isolation Ridge Vineyard is managed under organic certification (ACO certified organic since 2009), a sustainable practice that maximises the unique characteristics of the Isolation Ridge Vineyard to be expressed in this wine.

### ASSESSMENT

Organically grown and made, 100% Cabernet Sauvignon.

Rich dark fruits. ripe plum, blackberry, ripe mulberry complemented with hints of vanilla and cedar. Rich textural fruit tannin, mulberry and red fruit flavours intertwine with savoury olive and dried herbs. Balanced by a lovely mouth coating chalky tannin and delicate bright acidity, which gives the wine texture and length, alluding to great ageability.

### 2018 VINTAGE

Widely regarded as perhaps one of the best vintages in the region for over a decade or more. A wet winter and spring ensured good healthy yields balanced by good canopy, the mild to warm summer remained dry right through to the completion of harvest in late April. Cabernet Sauvignon was harvested on the 7<sup>th</sup>-8<sup>th</sup> April.

### 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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