



FRANKLAND  
ESTATE



## 2018 FRANKLAND ESTATE CHARDONNAY

### TASTING NOTE

Complex fruit profile of nectarine, spice, oatmeal, almond and light toasty nuances layered with yellow florals of calendula and marjoram. Soft and rounded with a gentle textural influence leading to an elegant and focused palate. 100% organically grown chardonnay from the Isolation Ridge vineyard.

Textural, creamy and rich up front which carries through the length of the palate and is balanced by a mouth-watering playful acidity. Lemon/mandarin and nectarines give some beautiful fruit sweetness and weight to the mid palate. A light touch of new oak lends the wine a lovely length and focus which is elegant and gentle in equal measure. There is a complex textured component which plays beautifully with the acid to deliver a refined chardonnay offering.

### 2018 VINTAGE

A wet and cold winter in 2017 prolonged budburst, further cold weather restricted vine vigour for the first month from bud burst. Flowering was some two weeks behind average. Cool and typically dry conditions continued from November right through to harvest. The cooler summer meant it was a season that resulted in an outstanding chardonnay harvest. Chardonnay was harvested on the 26<sup>th</sup> and 28<sup>th</sup> of February.

### VINEYARD

Organically grown fruit for this wine was sourced from three different locations in our Isolation Ridge vineyard at Frankland Estate. The vineyard is planted on undulating northern and eastern facing slopes and has duplex soils of ironstone gravel and loam over a clay sub soil. The vines are all from the low yielding (Mendoza) clone renowned for its “hen and chicken” combination of large and small berries in the same bunch. This results in highly concentrated fruit flavours. The vine canopy is trained on a combination of vertical shoot and Scott Henry trellis to allow increased air circulation.

### VINIFICATION

The fruit is lightly pressed into stainless steel tanks and allowed to settle for 24 hours. The juice is then racked off its heavy lees to 500 litre French puncheons for wild yeast fermentation. Some barrel stirring through fermentation and post fermentation occurs resulting in a wine with complexity and individuality. The wine was transferred out of barrel after 10 months on lees before being bottled.

### REVIEWS

#### Huon Hooke

Light to mid-straw-yellow hue, with a faintly buttery, creamy bouquet which is full and rich, the palate likewise, soft and ripe and rounded - without sacrificing delicacy.

The finish is firm and dry with a slight grip of tannin, which is very agreeable. Good

value! 20 FEB 2020 Drink 2020–2028 AUD \$30.00 BOTTLE (STORE)

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