



FRANKLAND  
ESTATE

## 2018 MOURVEDRE

### ISOLATION RIDGE VINEYARD

Fruit for this wine was sourced from the 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 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

Ripe plums with a floral lift, dense, gamey, bravo apple ironstone ferrous characters with hints of toast and char.

The palate is rich and meaty with lovely textural earthy tannins typical of the varietal and the Isolation Ridge vineyard. It is an indicative expression of this variety.

### 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

### VINIFICATION

A small block of Mourvèdre vines are tendered through the season with the fruit being harvested very late in the season on the 2<sup>nd</sup> May 2018. Shallow open pot fermenters allow gentle fermentation and handling whilst maintaining the pristine fruit plushness. The wine spends 14 months in 500L French oak puncheons before bottling.

A fine example of an outstanding vintage in Frankland River, Approachable now the structure and finesse will reward long term cellaring.

Mourvedre 100%

100% Frankland River Region

Drink 2020 – 2035

Certified Organic, Vegan Friendly,

14.5% Alc

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