



FRANKLAND
ESTATE

2018 SMITHCULLAM SYRAH

ISOLATION RIDGE VINEYARD

Fruit for this wine was sourced from the original east west facing “Winery Block” planted on Isolation Ridge in 1988. 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

A brooding complexity of floral aromas and ferrous minerality giving the wine intent and seriousness. Tightly wound acidity and tannin combine giving the wine a graphite/ferrous thread through the palate. A core of perfumed fruit and mid weighted style finish with a distinct earthy drive.

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

This wine was fermented in small shallow open pot fermenters. Whole berries are used, and fermentation is initiated straight away, hand plunging is conducted to keep the ferment even and as gentle as possible, minimising extraction. Temperatures typically do not exceed 26C through the 10 – 15 day ferment. Some additional maturation on skins occurs until tannin integration and balance is seen. This wine was aged for 15 months in 3,500 litre French oak foudre. The small addition of viognier (5%) and Mourvèdre (1%) add to the wine’s complexity.

Syrah 94%, Viognier 5%, Mourvèdre 1%

100% Frankland River Region

Drink 2020 – 2035

Certified Organic, Vegan Friendly,

14.5% Alc

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