



FRANKLAND  
ESTATE



Australian  
Certified  
Organic

CERT. NO. 1175

2019

## FRANKLAND ESTATE CHARDONNAY

### TASTING NOTE

Complex fruit profile of nectarine, spice, subtle 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 and creamy with delicacy 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.

### 2019 VINTAGE

Some good winter rains and an even and consistent budburst provided an ideal start to the season, however wet conditions over flowering impacted yields somewhat resulting in a modest crop from the 2019 vintage. Dry and mild conditions typified the growing season and harvest of the fruit in pristine conditions took place in the last week of February. Whilst yields were low the quality from 2019 was exceptional and has resulted in a fine high quality chardonnay.

### 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 (25% new oak) 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.

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