



FRANKLAND  
ESTATE

2019

## ISOLATION RIDGE VINEYARD RIESLING

### ISOLATION RIDGE VINEYARD

This wine was made from 100% Riesling grown in the Isolation Ridge vineyard at Frankland Estate. Riesling vines from two different clones were planted in 1988 on undulating northern and eastern facing slopes with duplex soils of ironstone gravel over a clay sub-soil. A number of trellis systems are used throughout the vineyard, which is situated 256 meters above sea level. The cool nights and long slow ripening periods typical of the Frankland River region allow maximum flavour development while maintaining the distinctive vibrant acidity for which Rieslings from this region are renowned. The vineyard is farmed according to certified organic principles and this is reflected in the clarity and complexity of the pristine fruit from the vineyard.

Latitude: 34°27'S Longitude 117°00'E

### ASSESSMENT

A wine of power and ripeness whilst maintaining the delicacy Isolation Ridge Vineyard Riesling characteristically provides. A delicate ferrous minerality on the nose with a lovely lifted yellow citrus and white floral tone. A ripeness of fruit profile with stone fruits, ripe citrus and a touch of melon wrapped and highlighted by a delicate and resolved acidity profile, giving the wine freshness and vibrancy. The complexity of spice, young fennel and texture give a wine of intrigue and balance and length. This riesling possesses the hallmark traits of great dry Riesling. Restrained power yet recoiled and delicate ensuring the wine will age for at least 15 years. This riesling is a true testament to its unique site highlighted through the organic practices.

### 2019 VINTAGE

A typical winter and spring ensured some good vine growth yield potential. A dry summer ensured for classic medium to small sized berries with good fruit set. The cold nights through the summer and early autumn retained extremely high natural acidity levels with the decision having to be made to gain additional ripeness to enable lower acidity levels prior to harvest. For Riesling this typically meant some higher than normal sugars and higher than normal acidity. Whilst, for this reason, it was a challenging season, patients and our 30 plus years of riesling experience resulted in an outstanding riesling harvest. Riesling was harvested 10th March until 7<sup>th</sup> April.

### VINIFICATION

Grapes are pressed immediately on arrival at the winery with the juice left to settle in tank over night before being racked to fermentation vessel. The wine is fermented in stainless tanks at low temperatures (less than 15°C) over 8 weeks with minimal intervention from winemaking in order to obtain the purest expression of the pristine, organically grown fruit from the Isolation Ridge vineyard. The wine is then left on its lees for eight to nine month. A small parcel of riesling was fermented and aged in (neutral) foudre oak for the same time where these parcels obtain lovely complex textural components and enhances the opulence of the wine.

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