



FRANKLAND
ESTATE

2019

ISOLATION RIDGE VINEYARD SYRAH

ISOLATION RIDGE VINEYARD

Fruit for this wine was sourced from three different locations in 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

Bright, deep purple colour. Lifted spice and white pepper, anise, red currants and damson plums; a convolution of aromas giving a nose reflecting depth and authenticity.

An elegant medium bodied wine, lots of flesh and freshness upfront. A lovely acidity driving the palate, whole bunch tannin entanglement, wild blackberry, earthy, spice and fennel. A gentle medium weighted Syrah with a long lasting creamy mid palate that continues to evolve.

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 whilst yields were low the quality from 2019 was exceptional and has resulted in a wine of exceptional quality.

VINIFICATION

This wine was fermented in shallow open pot fermenters. Fermentation is initiated straight away, hand plunging is conducted to keep the ferment even and as gentle as possible, minimising extraction. A small parcel is fermented as 100% whole bunch and blended back to the wine post barrel maturation (21%). Temperatures typically do not exceed 27C 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 along with the use of 2 clones of shiraz add to the wine's complexity.

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

Shiraz 94.5% Viognier 4.5% Mourvèdre 1%

100% Frankland River Region

Drink 2020 – 2035

Certified Organic, Vegan Friendly,

14.5% Alc

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