



FRANKLAND  
ESTATE

## 2019 SMITHCULLAM RIESLING

### VINEYARD SOURCE

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. The vineyard 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.

### ASSESSMENT

A complex, beautifully balanced combination of fruit intensity, complexity of flavour and alluring finish.

A wine of exceptional elegance and poise where texture is enhanced and massaged throughout this wine by the combination of fruit integrity, natural acidity and a well-crafted retention of residual sugar. This “off-dry” (RS:16 grams/ltr) style results in enhanced fragrance and aromatics, provides a tension and energy to the wine at the same time achieving presence and a salivating “morishness”.

Only made in the most suitable vintages, fruit for this wine was sourced from Geisenheim clone Riesling vines planted in 1988. This clone is renowned for retaining high levels of acidity throughout the growing season.

### 2017 VINTAGE

The 2019 harvest provided the ideal conditions for making SmithCullam Riesling. 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. Whilst a challenging season, patience and our 30 plus years of riesling experience resulted in an outstanding riesling harvest. Riesling was harvested 17th March.

### VINIFICATION

Handpicked when ripe in the early morning and whole-bunch pressed for fermentation in 1000 litre French oak ‘foudre’ over 4 weeks. Towards the end of fermentation, when the ideal balance of sugar, fruit weight and acidity had been achieved, the wine was chilled to arrest fermentation. The wine is retained on lees in barrel for nine months or until additional complexity and texture is achieved.



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