



FRANKLAND
ESTATE

2020 ALTER WEG RIESLING



ASSESSMENT

Alter Weg translates to the “old way” describing our approach to this riesling. Ripe balanced riesling fruit is harvested and gently pressed to large format barrel where it undergoes wild yeast fermentation. A further 10 months of aging on full lees in barrel result in a superbly textured riesling with approachability and generosity of fruit supported by the creamy textural element of this vibrant riesling.

Lightly golden colour supports the slightly riper tone and more oxidative approach to juice. Tangerine notes and a seductive saline morishness support the delicate aroma of spice and the juicy ripe citrus tones.

Mineral yet juicy palate, initially a very slight reduction aroma of gun smoke/ironstone gives way to the fruitfulness and volume of this wine as it opens up. Saline and crystalline notes give freshness and brightness which is followed by a soft textural line that gives the wine a fullness and completeness. The tension of this wine masterfully balances the fruitful yet savoury palate with a deliciousness and mouth-watering finish from the fine well-rounded acidity.

The barrel maturation gives the wine a notable roundness and fullness whilst in keeping with the fine line achieved by our organic rieslings at Frankland Estate. A complex balanced Riesling that will gain further complexity with age.

2020 VINTAGE

A very dry season until a small amount of rain four weeks prior to harvest giving the vines the much-needed energy to finish ripening comfortably. One of Frankland Rivers earliest harvests of riesling in the first few days of March 2020. The dry conditions giving the wines great concentration of flavour and fruit power.

VINIFICATION

No additions of any kind are used in the making of Alter Weg Riesling. All riesling grapes are harvested as cool as possible and pressed immediately, slow press cycles allow for soft and long extraction of juice.

Picking decisions are made on ripeness and fruitfulness, with the main aim of working with natural balance yet seeking greater ripeness. A cloudy juice is run to a combination of 1000ltr and 500ltr barrels.

www.franklandestate.com.au

Telephone: +61 8 9855 1544

Email: info@franklandestate.com.au

