



FRANKLAND
ESTATE

2020 FRANKLAND ESTATE RIESLING

TASTING NOTE

Smells of wet stone and talc mixed with yellow citrus peel and floral tones jump from the glass. A juicy crystalline riesling on both the nose and palate. The mouth feel is textural and juicy with a long finish of fruit and rounded acidity. The soft and delicate approach builds with a combination of lime and bath salts. Delicate crystalline flavours on the palate show a dry precise riesling with texture, spice and delicate acidity that give the wine focus and fantastic length.

Consistent with the now well-established Rieslings from Frankland Estate this wine displays the balance of pristine fruit flavours and precise and delicate acidity, medalled with generosity of fruit, resulting in an exceptional wine that can be enjoyed now or cellared with the confidence it will continue to develop further complexity over the next 10 years.

2020 VINTAGE

The 2019 winter was one of the driest on record and bud burst was early with some good canopy growth. The dry season continued right through the growing season with very little rain. The dry conditions resulted in one of the earliest vintages for Riesling ever but the cold nights and dry kept natural acidity levels high matching well to the generous fruit from the small berries.

VINEYARD

This wine was made from 100% riesling grown in family's estate vineyards. A selection of small ferments was made from parcels of fruit harvested in some younger vines planted in 2006 on a high ironstone rocky ridge in the ironstone "coffee rock" that is classic soil from the property at Frankland Estate. This combines with some of Frankland Estate's original parcels of riesling planted in 1988.

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. Riesling vines from two different clones planted in 1988 and 2006 on undulating slopes with duplex soils of ironstone gravel over a clay sub-soil. Vertical shoot position trellis systems are used through the vineyard.

The cool nights and long slow ripening periods typical of the Frankland region allow maximum flavour development while maintaining the distinctive vibrant acidity for which Rieslings from this region are renowned.

VINIFICATION

Grapes are pressed immediately on arrival at the winery with the juice left to settle in tank over night before being racked. The wine was then fermented in stainless steel tanks at relatively low temperatures (less than 14 deg C) over 4-6 weeks with minimal intervention from our winemakers in order to obtain the purest expression of the pristine, organically grown fruit. The wine was then left on its fermentation lees for at least 6 months prior to bottling.



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