



FRANKLAND  
ESTATE

2020

## 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

Aromatically alive. Zesty vibrant limes, Asian spice, talc and green tea combine for a sensual experience that is characteristic of the Isolation Ridge Vineyard.

Limes glide across the palate. Driven by a pure and resolved acidity that adds amazing length, combining with pears and mouth watering saline flavours to add complexity.

Lingering, seamless and charming.

This Riesling possesses the hallmark traits of great dry Riesling. With its restrained power and coiled tension, the wine will age for at least 15 years. This riesling is a true testament to its unique site highlighted through the organic practices.

### 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.

Riesling was harvested from the 20<sup>th</sup> to the 25<sup>th</sup> February

### 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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