



FRANKLAND
ESTATE

2021

FRANKLAND ESTATE CHARDONNAY



TASTING NOTE

100% organically grown chardonnay from the Isolation Ridge vineyard.

Bright straw in colour. Alluring and intriguing flavours abound. Orange blossom, marmalade, white peach, almonds and white tea. Textural and creamy with delicacy up front which carries through the length of the palate and is balanced by a mouth-watering saline acidity. Exotic fruits like mangosteen and lychee give some beautiful fruit sweetness and weight to the mid palate. A light touch of new oak lends the wine a lovely length and focus which is elegant and gentle in equal measure. There is a complex textured component which plays beautifully with the acid to deliver a refined chardonnay offering.

2021 VINTAGE

The 2021 growing season was kind with good even bud burst and flowering, regular rainfall events through spring ensured good growth and fruit set. Summer conditions were dry and mild with some small rainfall events which helped the vines ripen quite easily and produce exceptional quality chardonnay. The last 3 weeks of ripening were highlighted by very cold nights bring fruit clarity and good levels of natural acidity to this wine.

Chardonnay was harvested 10th-12th March.

VINEYARD

Organically grown fruit for this wine was sourced from three different locations in our 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 vines are all from the low yielding (Mendoza) clone renowned for its ‘hen and chicken’ combination of large and small berries in the same bunch. This results in highly concentrated fruit flavours. The vine canopy is trained on a combination of vertical shoot and Scott Henry trellis to allow increased air circulation.

VINIFICATION

The fruit is lightly pressed into stainless steel tanks and allowed to settle for 24 hours. The juice is then racked off its heavy lees to 500 litre French puncheons (25% new oak) for wild yeast fermentation. Some barrel stirring through fermentation and post fermentation occurs resulting in a wine with complexity and individuality. The wine was transferred out of barrel after 8 months on lees before being bottled. This wine is made with no additions except for minimal sulphur prior to bottling.

Certified Organic.

Vegan Friendly.

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