



FRANKLAND
ESTATE

2021 Grüner Veltliner



VINEYARD

The 2021 Grüner Veltliner is grown in the Isolation Ridge Vineyard at Frankland Estate off seven short rows of vines grafted as a trial in 2017. The vineyard is planted on undulating eastern facing slopes and has duplex soils of ironstone gravel and loam over a clay sub soil. The vineyard is managed under certified organic principles, a practice we feel important for reflecting terroir driven wines.

ASSESSMENT

A lovely combination of spice and dried pear with slight citrus notes. Stone fruit dried summer grass and earthy tones are supported by delicate florals and a juicy fruitfulness. The palate is delicate but fleshed out with some textural generosity almost touching on phenolic texture giving weight and tension to this generous and luscious wine. The spice and floral mix are undeniably Grüner Veltliner. Fresh bright and delicious, this wine will age nicely and gain complexity. Organically grown, vinified and estate bottled.

2021 VINTAGE

Regular summer rain through the growing season gives this wine fruitfulness and freshness. An ideal lead into harvest resulted in Grüner Veltliner in pristine condition.

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 a combination of 500 litre French barrels and stainless-steel tank for wild yeast fermentation. Some barrel stirring through fermentation and post fermentation occurred resulting in a wine with complexity and individuality. The wine was transferred out of barrel and combined with the tank fermented to create this fresh and delicate Grüner Veltliner. Minimal sulphur additions made prior to bottling.

Certified Organic
Vegan Friendly

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