



FRANKLAND  
ESTATE

## 2019 POISON HILL RIESLING



### VINEYARD

Poison Hill vineyard lies on the northern edge of the Frankland River townsite. Its distinctive name resulted from being located on a hill where the Heart-leaf poison bush is found, which is poisonous to all but indigenous animals. This tiny 3ha riesling vineyard is planted on a unique white clay and weathered quartz soil, which is reflected in a complex, alluringly perfumed and silky textured wine. Like all vineyards in the Frankland river region it benefits from the cool nights and long slow ripening period prior to harvest that promotes maximum flavour development while maintaining the distinctive vibrant acidity for which Riesling's from this region are renowned.

### ASSESSMENT

A weighty complex nose reflecting the slightly higher ripeness profile and fruit spectrum from the 2019 season. Lifted aromatics of white stone fruits, a ripe grapefruit note runs through the wine alluding to its cascading rounded acidity that follows a hit of chalky minerality that accompanies a core of fruit that runs through the wine. An intensity of flavours, classic of the Poison Hill vineyard gives a wine of real authenticity and longevity highlighted by a chalky textural element to the wine. Seamless texture with beautifully integrated acidity gives the wine some lovely mouth-watering minerality, the flavours are focused and persistent, with beautiful fruit generosity and a lovely pithy textural component the wine has lovely balance that builds richness along the palate.

### 2019 VINTAGE

A typical winter and spring ensured some good vine growth yield potential. A frost in mid spring reduced yields with the dry summer further ensured small sized berries. The cold nights through the summer and early autumn retained extremely high natural acidity levels with the decision having to be made to gain additional ripeness to enable lower acidity levels prior to harvest. For riesling this typically meant some higher than normal sugars and higher than normal acidity. Whilst a challenging season, patients and our 30 plus years of riesling experience resulted in an outstanding riesling wines. Poison Hill Riesling was harvested 17th March.

### VINIFICATION

The fruit is lightly pressed and allowed to settle overnight before being racked to fermentation vessel. The wine was then fermented at low temperatures (less than 15°C) over 8 weeks with minimal intervention from our winemakers in order to obtain the purest expression of the pristine, organically grown fruit from the Poison Hill vineyard.

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