



FRANKLAND  
ESTATE

2020

## 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

Lovely straw hue, bath salts, citrus blossom with an underlying touch of mandarine and lime sorbet. A wine of many layers. Soft and enticing upfront, round and rich in the mid palate and a saline acid profile that adds a perfect balance. A pithy textural weight adds a layer of complexity with juicy limes bringing a long finish.

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.

### 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.

### 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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