



FRANKLAND
ESTATE

2014

FRANKLAND ESTATE CHARDONNAY

TASTING NOTE

100% organically grown chardonnay from the Isolation Ridge vineyard.

The wine is lifted out of the glass with toast and spice, vanilla and white peach florals. The palate has hints of nuttiness and creamy fruit providing some weight and width. Melons and stone fruit entwined with lemon citrus acidity giving the wine generous length. Unmistakably cool climate chardonnay this wine will drink well now and over the next 7 years.

2014 VINTAGE

A dry spring and early summer was followed by a typically mild Frankland River growing season. Harvested in the last few days of February, fruit was in clean and ideal condition.

VINEYARD

Fruit for this wine was sourced from three different locations in the 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. The Isolation Ridge Vineyard is managed under organic principles, a practice we feel important for reflecting terroir driven wines.

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 barrels 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 after 10 months on lees before being bottled. Minimal sulphur additions made prior to bottling.

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