



FRANKLAND
ESTATE

2017 FRANKLAND ESTATE RIESLING

TASTING NOTE

A very crystalline riesling on the nose with hints of white citrus flower and blossom. The soft and delicate approach builds with a combination of lime and bath salts. Delicate crystalline flavours on the palate show a dry precise riesling with texture, spice and delicate acidity that give the wine focus and fantastic length.

Consistent with the now well-established Rieslings from Frankland Estate this wine displays the balance of pristine fruit flavours and laser-like acidity, medalled with generosity of fruit, resulting in an exceptional wine that can be enjoyed now or cellared with the confidence it will continue to develop further complexity over the next 10 years.

2017 VINTAGE

A wet and cold winter in 2016 prolonged budburst, further cold weather restricted vine vigour for the first month from bud burst. Flowering was some two weeks behind average. Cool and typically dry conditions continued from November right through to harvest. The cooler summer meant harvest was delayed by up to two weeks later than average. The season resulted in an outstanding riesling harvest. Riesling was harvested 20th March until 18th April.

VINEYARD

This wine was made from 100% riesling grown in family's estate vineyards. A selection of small ferments was made from parcels of fruit harvested in some younger vines planted in 2006 on a high ironstone rocky ridge in the ironstone "coffee rock" that is classic soil from the property at Frankland Estate. This combines with some of Frankland Estate's original parcels of riesling planted in 1988.

The vineyard is farmed according to certified organic principles and this is reflected in the clarity and complexity of the pristine fruit from the vineyard. Riesling vines from two different clones planted in 1988 and 2006 on undulating slopes with duplex soils of ironstone gravel over a clay sub-soil. Vertical shoot position trellis systems are used through the vineyard.

The cool nights and long slow ripening periods typical of the Frankland region allow maximum flavour development while maintaining the distinctive vibrant acidity for which Rieslings from this region are renowned.

VINIFICATION

Grapes are pressed immediately on arrival at the winery with the juice left to settle in tank over night before being racked. The wine was then fermented in stainless steel tanks at relatively low temperatures (less than 14 deg C) over 4-6 weeks with minimal intervention from our winemakers in order to obtain the purest expression of the pristine, organically grown fruit. The wine was then left on its fermentation lees prior to bottling.



www.franklandestate.com.au

Telephone: +61 8 9855 1544

Email: info@franklandestate.com.au