



FRANKLAND ESTATE



2022 FRANKLAND ESTATE CHARDONNAY

TASTING NOTE

100% Organically grown Chardonnay from the Isolation Ridge vineyard.

Fresh straw colour with green hues. Very lifted and intriguing nutty and almond meal aromas on the nose. Ripe nectarines and lemon curd intertwined. Very complex palate that rewards with time in the glass to fully express itself. Stony and textural upfront balanced by white peach and a saline acidity. The wine has lovely length and weight across the palate. A touch of lemon pith, crushed oyster shell and a hint of toasty oak. Full bodied yet beautifully restrained.

2022 VINTAGE

A very wet and cold winter, was followed by a cool and wet spring which wet the soil profile all the way through, providing ideal conditions for good growth and fruit set on the vines. Drier conditions from December onwards with nice warm days without being hot allowed the vines to carry a good crop through to harvest. The 3 blocks were harvested over 7 days from 7th - 13th March in the cool of the morning to retain fruit clarity and good levels of acidity.

VINEYARD

Organically grown fruit for this wine was sourced from three different locations in our 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 with great acidity. The vine canopy is trained on a combination of vertical shoot and Scott-Henry trellis to allow increased air flow.

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 500L French oak puncheons (25% new) for wild yeast fermentation. Some barrel stirring through fermentation and post fermentation occurs resulting in a wine with complexity and individuality. The wine was transferred out of barrel after 8 months on lees before being bottled. This wine is made with no additions except for minimal sulphur prior to bottling.

