



FRANKLAND
ESTATE

2015 FRANKLAND ESTATE RIESLING

TASTING NOTE

With aromas of white citrus flower and blossom this wine starts with alluring appeal. A lovely combination of lime, bath salts and spice makes its way to a generosity of fruit. The richness of fruit flows across the palate highlighting the textural focus of the wine whilst the presence of acidity alludes to the impeccable balance this dry but fruit driven Riesling has in store.

Consistent with the now well-established Rieslings from Frankland Estate this wine displays the balance of pristine fruit flavours and laser-like acidity result in an exceptional wine that can be enjoyed now or cellared with the confidence it will continue to develop further complexity for many years to come.

2015 VINTAGE

A wet spring with considerable windy wet conditions over flowering resulted in poor fruit set and significantly reduced crops. The dry summer low yields and warm January accelerated ripening however some light rain events and cooler conditions towards the end of February and early March allowed for rieslings to be harvested in cool and good condition. Harvest for this wine was conducted on the 9th to the 12th of March 2015.

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.

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 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 10 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 for five months prior to bottling in October.



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