



# FRANKLAND ESTATE



## 2022 FRANKLAND ESTATE SHIRAZ

Wonderful perfume on this medium weighted shiraz, raspberries, red fruited and with lots of spice characters. Star anise and excellent regional Ironstone gravelly tannins and a light sprinkling of black pepper with a sweep of fruit on the mid palate.

The complexity of this wine no doubt comes from the three clones of shiraz (Houghton's Clone, and our newer Hermitage clones 174 and 470) now grown in the estates certified organic vineyards with six small parcels used making up 96% of the wine, with Touriga Nacional 2.5% and Viognier 1.5% co fermented adding to the complexity of the shiraz.

### 2022 VINTAGE

The dry yet cool conditions of the 2022 harvest allowed the shiraz to ripen slowly and with lovely elegance. A healthy crop ripened beautifully for harvest in mid April.

### VINEYARD

This wine was made from fruit sourced from our family's certified organic estate vineyards. A selection of shiraz was sourced from six small parcels across the estate vineyards including three clones of shiraz (Houghton, 470 and 174). The use of whole bunch fermentation (5%) from our Geneva Double Curtain block and the inclusion of additional varietals planted progressively over the past 20 years have been precisely blended give the wine complexity and uniqueness.

### VINIFICATION

This wine was fermented as long and slowly as possible, at temperatures not exceeding 28C in small open fermentation tanks that allowed the cap to be worked by gentle plunging. More than 12 small open pot parcels were fermented separately. An extended maceration period followed completion of the ferments to allow optimal texture and flavour extraction. It was aged for 14 months in older 500 litre French oak puncheons of differing ages.

