



FRANKLAND  
ESTATE

## 2018 OLMO'S REWARD

### VINEYARD

All varieties used in the blend were dry-grown on mature vines in the Isolation Ridge Vineyard at Frankland Estate. The vineyard sits on an undulating northern and eastern facing slope on ancient duplex soils of gravel and loam over a clay sub-soil. It is farmed using organic viticultural practices and this is reflected in the depth and concentration of fruit flavours. The vines are trained on a combination of different vertical shoot trellising methods, attention to detail during the growing season encourages flavour development and promotes balance in the wine.

### ASSESSMENT

A complex and distinguished wine of its own kind. Plum red colour, lifted fresh red berries interlaced with hints of vanilla and cedar, dried Italian herbs, brambles, plum and dense alluring, mouth-watering aromas. The palate is soft and juicy and it bursts into blue fruits across the palate supported by mouthcoating textural tannins that add weight and complexity. There are subtle nuances of saline, tobacco leaf, earthy, anise and savoury elements. Its beautifully layered and complex. Well balanced acidity draws this complexity of flavours across the palate for a long, seamless finish.

Beautifully balanced and effortlessly elegant wine with the structure and intensity to reward further cellaring. A wine that makes Cabernet Franc the true champion of this blend.

### 2018 VINTAGE

Widely regarded as perhaps one of the best vintages in the region for over a decade or more. A wet winter and spring ensured good healthy yields balanced by good canopy, the mild to warm summer remained dry right through to the completion of harvest in late April.

### VINIFICATION

Each variety was fermented separately as slowly as possible at temperatures not exceeding 27°C. Open fermentation tanks facilitated working the cap with gentle plunging taking care to minimise tannin extraction. After fermentation, an extended maceration period allowed desired flavour and tannin resolution. The component wines were blended on completion of the malolactic fermentation and then aged in 500L French Oak puncheons for 15 months.

57% Cabernet Franc, 24% Merlot, 19% Malbec

100% Frankland River

Vegan Friendly

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