



FRANKLAND
ESTATE

2018

FRANKLAND ESTATE SHIRAZ



TASTING NOTE

Floral and spice lift from the glass alluding to a shiraz of elegance and depth. The nose leads to a shiraz with middle weight and delicacy on the palate yet with substantial depth of flavour and complexity. Spice and ironstone earthiness sit well along the bright fruits of plum and red current that give the wine a juiciness and approachability whilst having great length and freshness.

The complexity of this wine no doubt comes from the three clones of shiraz now grown in the estate vineyards and the seven small parcels used for this shiraz (making up 93.4% of the wine), supported by the use of small additions of Touriga Nacional (3.7%), Mourvèdre (1.3%), Marsanne (1.2%) and Malbec (0.4%).

2018 VINTAGE

2018 was one of the great vintages in the last 30 years particularly for shiraz. A wet spring provided good early vine growth followed by a cooler than average January and February. Some rain in January set the vines up nicely for the ideal dry finish we received. The summer cooled considerably in early March slowing ripening of the Shiraz and providing fruit clarity and depth of flavour.

VINEYARD

This wine was made from fruit sourced from our family's certified organic estate vineyards. A selection of shiraz was sourced from seven small parcels across the estate vineyards including two additional clones of shiraz (470 and 174) that have been planted since the original vines in 1988.

All vineyards are managed under organic principals, a practice we feel is important for reflecting the uniqueness of the site through a purity of fruit.

VINIFICATION

This wine was fermented as long and slowly as possible, at temperatures not exceeding 28C in open fermentation tanks that allowed the cap to be worked by gentle plunging. An extended maceration period followed completion of the ferment to allow optimal texture and flavour extraction. It was aged for 14 months in 500 litre French oak puncheons and stainless steel tanks.

Vinedos Imports

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