



FRANKLAND
ESTATE

2020

FRANKLAND ESTATE CHARDONNAY



TASTING NOTE

100% organically grown chardonnay from the Isolation Ridge vineyard.

Bright straw in colour. Alluring and intriguing flavours abound. Orange blossom, marmalade, white peach, almonds and white tea. Textural and creamy with delicacy up front which carries through the length of the palate and is balanced by a mouth-watering saline acidity. Exotic fruits like mangosteen and lychee give some beautiful fruit sweetness and weight to the mid palate. A light touch of new oak lends the wine a lovely length and focus which is elegant and gentle in equal measure. There is a complex textured component which plays beautifully with the acid to deliver a refined chardonnay offering.

2020 VINTAGE

The 2019 winter was one of the driest on record and bud burst was early with some good canopy growth. The dry season continued right through the growing season with very little rain. The dry conditions resulted in one of the earliest vintages for Chardonnay ever but the cold nights and dry kept natural acidity levels high matching well to the generous fruit from the small berries.

Chardonnay was harvested on 10/11th February

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. The vine canopy is trained on a combination of vertical shoot and Scott Henry trellis to allow increased air circulation.

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 500 litre French puncheons (25% new oak) 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 10 months on lees before being bottled.

Vinedos Imports

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