



FRANKLAND
ESTATE



2021 FRANKLAND ESTATE RIESLING

TASTING NOTE

Very fragrant white and yellow florals. A nice mix of vibrant limes, bath salts, tangerine and green tea combine to give an alluring complex nose.

A soft and delicate wine with persistence and presence. Citrus and white stone fruit abounds with an edge of talc and a salty mineral finish. Exceptional balance interwoven with a creamy texture.

Consistent with the now well-established Riesling style from Frankland Estate this wine displays the balance of pristine fruit flavour, precise delicate acidity, medalled with generosity of fruit, resulting in an exceptional wine that can be enjoyed now or cellared with the confidence it will continue to develop further complexity over the next 10 years.

2021 VINTAGE

An exceptional vintage for Frankland River Riesling. Late winter rains and plentiful spring rains in 2020 bought the seasons back into a more normal routine after the previous two drier years. The weather was mild throughout spring and summer. The vines responded well with a very healthy canopy and crop load. December through February were on the cool side with intermittent rainfall, very cool mornings and coastal fog extending to Frankland. This led to Riesling being harvested in mid-March with optimal ripeness.

VINEYARD

This wine was made from 100% Riesling grown in family's organic 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. This combines with some of Frankland Estate's original parcels of riesling planted in 1988.

The vineyard is farmed according to 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 1988 and 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 4 weeks with minimal intervention from our winemakers to obtain the purest expression of the pristine, organically grown fruit. The wine was then left on its fermentation lees for at least 3 months prior to bottling.

Vinedos Imports

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