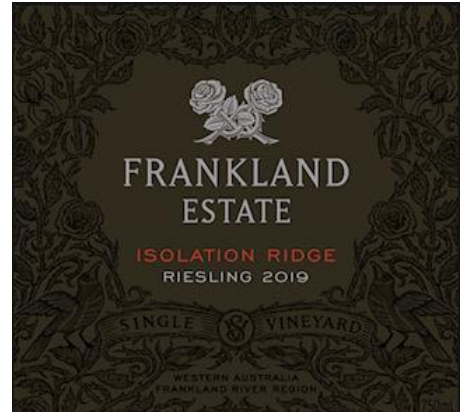


Frankland Estate Isolation Ridge Riesling 2019

Frankland River Region, Western Australia

Tasting notes

The wine leaps out of the glass with perfumed white citrus florals, spice and grapefruit. A real generosity and poise on the palate. Ripe juicy limes upfront, with a crisp acidity that carries the fruit all the way into a long saline, mineral finish. Elegant yet powerful, it builds layers in the mouth as the wine opens up. Consistent with the now well-established Isolation Ridge style this wine reflects both the low-yielding, dry growing conditions of this site. The balance of pristine fruit flavors and defining acidity result in an exceptional wine that can be enjoyed now or cellared with the confidence as it will continue to develop further complexity for many years to come. A wet spring provided good early vine growth, a dry summer with some minor rain events in January and early February kept the dry grown vines in optimal health. 2019 vintage was typical of Frankland River 1990's vintages. Harvested from 28th March concluding on 6th April. Fruit was harvested in clean and ideal condition.



Ratings

97pts James Suckling, 96 Pts Gary Walsh, 95pts Ray Jordan, 94 points. Ned Goodwin MW, Halliday Wine Companion 2021, 18.4/20 Barry Weinman, 95pts James Halliday, 96pts Huon Hooke,

Vineyard Notes

This wine was made from 100% Riesling grown in the Isolation Ridge vineyard at Frankland Estate. Riesling vines from two different clones were planted in 1988 on undulating northern and eastern facing slopes with duplex soils of ironstone gravel over a clay sub-soil. A number of trellis systems are used through the vineyard. The vineyard is situated 256 meters above sea level. The cool nights and long slow ripening periods typical of the Frankland River region allow maximum flavor development while maintaining the distinctive vibrant acidity for which Rieslings from this region are renowned. The vineyard is farmed according to certified organic principles and this is reflected in the clarity and complexity of the pristine fruit from the vineyard.

Winemaker Notes

Grapes are pressed immediately on arrival at the winery with the juice left to settle in tank over night before being racked to fermentation vessel. The wine is fermented in stainless tanks at low temperatures (less than 15°C) over 8 weeks with minimal intervention from our winemakers in order to obtain the purest expression of the pristine, organically grown fruit from the Isolation Ridge vineyard. The wine is then left on its lees for six months. A small parcel of riesling was fermented and aged in (neutral) oak for 10 months where it attains lovely complex textural components and enhances the opulence of the wine.

Other Notes

Certified Organic, Vegan Friendly