



FRANKLAND
ESTATE

2020

FRANKLAND ESTATE SHIRAZ

TASTING NOTE

A concentrated and complex aroma of plum spices and floral tones 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 estates organically farmed vineyards and the eight small parcels used for this Shiraz ((making up 90.1% of the wine) with 4.5% of this being whole bunch fermented), supported by the use of small additions of Touriga Nacional (4.4%), Mourvèdre (4.4%), and Viognier (1.1%).

2020 VINTAGE

2020 was an outstanding Shiraz vintage combining dry yet mild conditions that resulted in wonderful fruit concentration and aromatics. A dry winter and spring resulted in reduced yields however quality was exceptional with ideal growing conditions. Whilst dry 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 organically farmed estate vineyards. A selection of Shiraz was sourced from eight small parcels across the estate vineyards including two additional clones of Shiraz (clones 470 and 174) that complement the established clone that has been planted since the original vines in 1988. The use of whole bunch fermentation (4.5%) and the inclusion of additional varietals planted progressively over the past 20 years have

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.



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