



FRANKLAND
ESTATE



2020

FRANKLAND ESTATE CABERNET SAUVIGNON

VINEYARD

Fruit for this wine was sourced from mature vines in the Isolation Ridge vineyard at Frankland Estate. The vineyard is planted undulating northern and eastern facing slopes on ancient duplex soils of gravel and loam over a clay sub-soil. The Isolation Ridge Vineyard is managed under organic certification (ACO certified organic since 2009), a sustainable practice that maximises the unique characteristics of the Isolation Ridge Vineyard to be expressed in this wine.

ASSESSMENT

Organically grown and made, 88% Cabernet Sauvignon, 6% Malbec and 6% Cabernet Franc. Complex, interesting nose. Earthy and spicy with a hint of dark chocolate and cassis. This is surrounded by florals, rose and vibrant red currants.

The textural juicy introduction is complemented by sanguine focused tannin and a seamless fruit profile, balanced with fresh acidity that is driving the wine. Ripe mulberries and savouriness bring a fullness to the palate.

2020 VINTAGE

Some good winter rains and an even and consistent budburst provided an ideal start to the season, however wet conditions over flowering impacted yields somewhat resulting in a modest crop from the 2020 vintage. Dry and mild conditions typified the growing season whilst yields were low the quality from 2019 was exceptional and has resulted in a wine of exceptional quality.

VINIFICATION

This wine was fermented as long and slowly as possible, at temperatures not exceeding 27°C in open pot fermentation tanks that allowed the cap to be worked by plunging and an extended maceration period allowed optimal colour, flavour and tannin extraction. It was aged in 500 litre French oak puncheons, this contributing textural complexity without compromising the opulent natural fruit flavours of the wine.

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