



FRANKLAND
ESTATE

2016

FRANKLAND ESTATE CHARDONNAY

TASTING NOTE

100% organically grown chardonnay from the Isolation Ridge vineyard.

Lifted blossom florals and white stone fruit. Lovely minerality. The palate has lovely generosity on the front palate, well integrated oak that leads into an elegant soft and focused palate. There is a complex textured component which plays beautifully with the acid to create a delightful and charming chardonnay.

2016 VINTAGE

A wet spring provided good early vine growth followed by a significant rain event in January which resulted in lower TA and higher pH. Harvested in the last few days of February, fruit was in clean and ideal condition.

VINEYARD

Fruit for this wine was sourced from three different locations in the 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. The Isolation Ridge Vineyard is managed under organic principles, a practice we feel important for reflecting terroir driven wines.

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 for wild yeast fermentation. Some barrel stirring through fermentation and post fermentation occurred resulting in a wine with complexity and individuality. The wine was transferred out of barrel after 10 months on lees before being bottled. Minimal sulphur additions made prior to bottling.

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