



FRANKLAND
ESTATE

2022 FRANKLAND ESTATE RIESLING

TASTING NOTE

Delicate, energetic and bright. Fragrant white and yellow florals. A nice mix of vibrant limes, bath salts, talc with juicy tangerine giving an alluring complex nose.

A delicate wine with persistence and presence. Citrus and white blossom flavours abound with an edge of talc and a salty mineral finish. Exceptional balance interwoven with a creamy intense delicate 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 and texture, 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.

2022 VINTAGE

A very profound vintage for Frankland River Riesling. A warm and very dry spring and summer after a very wet winter allowed for some exceptional vine growth with plenty of leaf and quite good yields. A judicious approach to viticulture ensuring yields were managed through fruit selection paid dividends as the season became cool with a very mild to cool finish to the growing season. Riesling was harvested in mid-March with optimal ripeness and exceptional fruit quality.

VINEYARD

This wine was made from 100% Riesling grown on the family's certified organic estate vineyards. A selection of small ferments was made from parcels of fruit harvested in some younger vines close-planted in 2006 on a high ironstone 'coffee rock' ridge that is classic soil from the property at Frankland Estate. This combines with some of Frankland Estate's original older parcels of Riesling planted in 1988.

Riesling vines from two different clones (Geisenheim and WA clone) 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 natural 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 for fermentation. 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 providing additional complexity and texture.

ALC:12.4%

www.franklandestate.com.au

Telephone: +61 8 9855 1544

Email: info@franklandestate.com.au

