



# FRANKLAND ESTATE



## 2022 FRANKLAND ESTATE ISOLATION RIDGE VINEYARD RIESLING

### TASTING NOTE

Complex and fine from the off, with pretty, lifted florals, lime, mandarin sorbet, white nectarine, talc and flint. The medium-bodied palate has delicacy and gentle succulence, with a slight apricot-jam tightness through the back palate. A sensation of crystalline juice running over pebbles. Soft, pure, and almost ethereal, this has excellent length.

Riesling possesses the hallmark traits of great dry Riesling. With its restrained power and coiled tension, the wine will age for at least 15 years.

*'It's a more delicate year and this wine has an ethereal aspect, beginning with those lemon verbena florals followed by graceful juiciness. The acidity has dissolved into the wine and the texture wraps around it, with lovely persistence.'* - **Elizabeth Smith**

### 2022 VINTAGE

A very wet winter gave us good soil moisture as we headed into a dry start to summer. We had no rain between mid-November and mid-January, when we got a good dose to freshen the vines. The weather cooled off significantly afterwards, allowing for plenty of calm hangtime that resulted in hallmark line and intensity in a relatively delicate year.

### VINEYARD

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. Several trellis systems are used throughout the vineyard, which is situated 256 meters above sea level. The cool nights and long slow ripening periods typical of the Frankland River region allow maximum flavour development while maintaining the distinctive vibrant acidity for which Rieslings from this region are renowned.

### VINIFICATION

In the winery small ferments with an increasing focus on spontaneous fermentation and barrel ferment, (with many not exceeding 1,000Ltrs).

As is now tradition, we left the wine on lees for nine months as we enjoy the texture and personality this imparts. It highlights the subtle yet distinct flinty ironstone notes, which are wrapped up in the mouthfeel of the wine. Some 8% of this wine was matured in barrel, with the same aim in mind. We also pick the grapes slightly riper than we used to 10 or so years ago. This allows us to achieve the "resolved" acid profile where it melts into the wine.

These numerous small ferments allow complexity in the resulting wine through the diversity of yeasts, ferments and combinations of stainless-steel fermented parcels and barrel fermented parcels.



**Certified Organic**  
Cert. No. 22063