



FRANKLAND ESTATE



2020 FRANKLAND ESTATE OLMO'S REWARD

TASTING NOTE

A complex and distinguished wine of its own kind. Inky dark purple in colour, lifted fresh black and red berries interlaced with hints of cedar, dried Italian herbs, brambles, chocolate and dense alluring, mouth-watering aromas. The palate is soft and juicy, and it bursts into blue fruits across the palate supported by mouthcoating textural tannins that add structure and complexity. There are subtle nuances of bay leaf, spice, liquorice, and savoury elements. Its beautifully layered and complex. Well balanced acidity draws this complexity of flavours across the palate for a long, seamless finish of poise and power.

2020 VINTAGE

2020 was an outstanding red 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 Cabernet Franc and providing fruit clarity and depth of flavour.

VINEYARD

All varieties used in the blend were dry-grown on mature vines in the Isolation Ridge Vineyard at Frankland Estate. The vineyard sits on an undulating northern and eastern facing slope on ancient duplex soils of gravel and loam over a clay sub-soil. It is farmed using organic viticultural practices (certified organic in 2009) and this is reflected in the depth and concentration of fruit flavours. Cabernet Franc is the hero of this blend from our 1988 plantings with supporting roles from some of our best vineyard parcels of other red varieties.

VINIFICATION

Each variety was fermented separately as slowly as possible at temperatures not exceeding 27°C. Open fermentation tanks facilitated working the cap with gentle plunging taking care to minimise tannin extraction. After fermentation, an extended maceration period allowed desired flavour and tannin resolution. The component wines were blended on completion of the malolactic fermentation and then aged in 500L French Oak puncheons for 15 months.

Cabernet Franc 78.4%, Cabernet Sauvignon 9.8%, Mourvèdre 9.8%, Malbec 2%

Vegan friendly.

