



FRANKLAND ESTATE



2022 FRANKLAND ESTATE ISOLATION RIDGE VINEYARD SYRAH

TASTING NOTE

A calm composed nose suggests great depth. Violets, cinnamon, white pepper, stones, and dusty earth mingle with boysenberry, rhubarb, black cherries, plums and a beguiling red earth (ironstone gravel) allure. The palate has to-die-for weightlessness and is perfectly poised between a range of ripe, velvety fruits and savoury tones. The whole bunches and our ironstone soils conjure a slew of sweet and exotic spices threaded through the silky, chalky textures. Thoroughly compelling and cohesive from first sniff to the soaring finish.

2022 VINTAGE

A very profound vintage for Frankland River. A very wet and cold winter, was followed by a cool and wet spring which wet the soil profile all the way through, providing ideal conditions for good growth and fruit set on the vines. Drier conditions from December onwards with nice warm days without being hot allowed the vines to carry a good crop through to harvest. Fruit for this wine was harvested late March to early April. The long hangtime rewarded grapes of lovely maturity and flavour.

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 north- and east-facing slopes and has duplex soils of ironstone gravel and loam over a clay sub-soil. It combines the original 1988 Houghton clone plantings and the newer Hermitage clone 470. Organic certification was achieved on these vineyards in 2009.

VINIFICATION

This wine is 95% Syrah with 1.5% Viognier and 3.5% Mourvèdre. 5% whole bunches are included, carefully sourced from among two blocks where the stems turn yellow early. The perfume from these leaps out of the glass, and the tannins give a sense of width and gentle chewiness. 85% of the blend is from the original 1988-planted winery block. 10% is our younger 470 clone, which brings more complexity and another dimension to the tannin profile. The 470 also reaches perfect ripeness at slightly lower sugar levels, which serves the restrained balance of this wine. Mourvèdre and Viognier add complexity of flavour and texture, while Syrah remains the hero. Our aim is delicacy with power. The wine was matured for 14 months in 3,500-litre French Oak foudre and a few additional 500-litre puncheons.

