



FRANKLAND ESTATE



2022 FRANKLAND ESTATE CABERNET SAUVIGNON

TASTING NOTE

A quintessentially Frankland River Cabernet Sauvignon where freshness, delicacy yet understated power and authenticity of vineyard site and ironstone soils shine through. Complex lifted aromas of blood plum, brambles, and blackcurrant with a sprinkling of mixed Italian herbs. This is surrounded by florals, rose and vibrant red currants. Soft and generous upfront blackcurrant and plum on the palate supported by a mouth coating smooth but fine-grained persistent tannin reflecting the age worthiness of this wine. Drinking well on release it will gain complexity for 15 plus years.

2022 VINTAGE

A 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 from late March to early April. The long hangtime rewarded grapes with lovely maturity and flavour.

VINEYARD

This wine was made from Cabernet Sauvignon from our original 1988 plantings.

Fruit for this wine was sourced from mature blocks in the Isolation Ridge vineyard at Frankland Estate. The vineyard is planted undulating northern and eastern facing slopes on ancient duplex soils of gravel and loam over a clay sub-soil. The Isolation Ridge Vineyard has been managed under organic certification since 2009.

VINIFICATION

Organically grown and made, 93.5% Cabernet Sauvignon, 3.25% Malbec and 3.25% Mourvedre for additional complexity. This wine was fermented as long and slowly as possible, at temperatures not exceeding 27°C in small open pot fermentation tanks that allowed the cap to be worked by hand plunging and an extended maceration period allowed optimal colour, flavour and tannin extraction. It was aged in 500 litre French oak puncheons, this contributing textural complexity without compromising the opulent natural fruit flavours of the wine.

