



FRANKLAND ESTATE



2021 FRANKLAND ESTATE CABERNET SAUVIGNON

TASTING NOTE

Complex lifted aromas of mulberry, 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 tannin with great length and persistence. Drinking well on release but will also do well in the cellar in the medium term.

2021 VINTAGE

Late winter rains and plentiful spring rains in 2020 brought the seasons back into a more normal routine after the previous two drier years. The weather was mild throughout spring and summer.

The vines responded well with a very healthy canopy and crop load. December through February were on the cool side with intermittent rainfall, very cool mornings and coastal fog extending to Frankland. A warmer end to the season saw these grapes harvested mid-late April with optimal ripeness.

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 on 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. The philosophy behind organic practices in both vineyard and winery are to enhance the unique soils, site, and microclimate of the Isolation Ridge Vineyard. Through the combination of livestock (sheep for weed control/soil improvement and guinea fowl for pest control), use of diverse cover crops and our own compost using naturally occurring microbes helps achieve a balanced sustainable environment for our vines.

VINIFICATION

88% Cabernet Sauvignon, 6% Malbec and 6% Cabernet Franc. 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.

