



FRANKLAND ESTATE



2021 FRANKLAND ESTATE ISOLATION RIDGE VINEYARD RIESLING

TASTING NOTE

Aromatically alive. Zesty vibrant limes, tropical fruits, Asian spice, talc and green tea combine for a sensual experience that is characteristic of the Isolation Ridge Vineyard.

Limes glide across the palate. Driven by a pure and resolved natural acidity that adds amazing length, combining with pears and mouth-watering saline flavours to add complexity. Lingering, seamless and charming. Ripeness levels in riesling and resulting texture and flavour diversity has been our big crusade for the past 8 odd years most notably since our 2015 release of this wine.

This 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.

2021 VINTAGE

The 2021 harvest will be remembered for the perfect spring conditions leading into the ripening period. With the return to a “normal” picking date (starting on the 19th March), we harvested some excellent white grapes and thankfully some generous cropping levels after two very small vintages in 2019 and 2020. With bunch sizes and volumes back to normal cropping levels we saw ripening slowly evolve and build some wonderful fruit flavour and concentration resulting in a very exciting release.

With the vines now 33 years old and our 13th certified organic vintage we continue to see the subtle evolution of Isolation Ridge Vineyard with ever increasing clarity of site pushing to the foreground helped no doubt by our confidence that doing the absolute minimum in intervention the Isolation Ridge Vineyard will, whilst reflecting any given vintage, reflect typicity of site.

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) combined with extended lees maturation on all parcels through to November then bottling mid-December and allowing the wine time in bottle until release in May 2022.

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.

