



# FRANKLAND ESTATE



## 2020 FRANKLAND ESTATE ISOLATION RIDGE VINEYARD SYRAH

### TASTING NOTE

Bright red with purple hue. Lifted spice and white pepper, slight iodine and ferrous iron mineral nose touch of anise, red currants and blood plums with a slight sweet-fruited note; a complex evolving nose reflecting depth and authenticity.

An elegant medium bodied wine, fresh fruit and vibrancy with a lovely fresh acidity supporting the complexity of fruit palate, fine ferrous tannins give the wine structure and an alluring savoury tone, whole bunch tannin and wild blackberry, earthy, spice finishing with fennel. A gentle medium weighted Syrah with a long-lasting mid palate.

### 2020 VINTAGE

With 2020 being a very small cropping year due to the dryer season and a resulting 600 cases being made in total through very rigorous selection we again can be confident the strength and ability to perform in some of the dryer than normal years. This said temperatures stayed modest through the growing season providing a wine of good natural vibrancy and balance.

Considerable dedication to viticulture has in turn is allowing us to make the Syrah we are making today.

### 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 northern and eastern facing slopes and has duplex soils of ironstone gravel and loam over a clay sub soil. The Isolation Ridge Vineyard is managed under organic certification (ACO certified organic since 2009), a sustainable practice that maximises the unique characteristics of the Isolation Ridge Vineyard to be expressed in this wine.

### VINIFICATION

Shallow open pot ferments are kept relatively cool through ferment to provide calculated extraction of tannin with gentle plunging through the fermentation.

A small parcel is fermented as 100% whole bunch and blended back to the wine post barrel maturation (6% of this wine).

Temperatures typically do not exceed 27C through the 10–15 day ferment. Some additional maturation on skins occurs until tannin integration and balance is seen. This wine was aged for 15 months in 3,500 litre French oak foudre. The small addition of co fermented viognier along with the use of 2 clones of shiraz (51% Houghtons Selection/42% clone 470) add to the wine's complexity.

Old Vine Mourvèdre fermented separately and used for additional earthy ferrous notes and tannin profile.

A fine example of an outstanding vintage in Frankland River, Approachable now the structure and finesse will reward long term cellaring.

Shiraz 94% Viognier 4% Mourvèdre 2%

14.5% Alc Drink 2020 – 2035

