



FRANKLAND ESTATE



2019 FRANKLAND ESTATE OLMO'S REWARD

TASTING NOTE

A complex and distinguished wine of its own kind. Plum red colour, lifted fresh red berries interlaced with hints of vanilla and cedar, dried Italian herbs, brambles, plum and dense alluring, mouth-watering aromas. The palate is soft and juicy and it bursts into blue fruits across the palate supported by mouthcoating textural tannins that add weight and complexity. There are subtle nuances of saline, tobacco leaf, earthy, anise and savoury elements. Its beautifully layered and complex. Well balanced acidity draws this complexity of flavours across the palate for a long, seamless finish.

Beautifully balanced and effortlessly elegant wine with the structure and intensity to reward further cellaring. A wine that makes Cabernet Franc the true champion of this blend.

2019 VINTAGE

Some good winter rains and an even and consistent budburst provided an ideal start to the season, however wet conditions over flowering impacted yields somewhat resulting in a modest crop from the 2019 vintage. Dry and mild conditions typified the growing season whilst yields were low the quality from 2019 was exceptional and has resulted in a wine of exceptional quality.

VINEYARD

All varieties used in the blend were dry-grown on mature vines in the Isolation Ridge Vineyard at Frankland Estate. The vineyard sits on an undulating northern and eastern facing slope on ancient duplex soils of gravel and loam over a clay sub-soil. It is farmed using organic viticultural practices (certified organic in 2009) and this is reflected in the depth and concentration of fruit flavours. Cabernet Franc is the hero of this blend, we find it suits our vineyard the best out of the Bordeaux varieties, over the years this has gone from being a Merlot/Cabernet Sauvignon dominate wine to now a Cabernet Franc/Malbec dominate wine.

VINIFICATION

Each variety was fermented separately as slowly as possible at temperatures not exceeding 27°C. Open fermentation tanks facilitated working the cap with gentle plunging taking care to minimise tannin extraction. After fermentation, an extended maceration period allowed desired flavour and tannin resolution. The component wines were blended on completion of the malolactic fermentation and then aged in 500L French Oak puncheons for 15 months.

67% Cabernet Franc, 17% Malbec, 13% Cabernet Sauvignon, 3% Merlot