



FRANKLAND ESTATE



2021 FRANKLAND ESTATE SMITHCULLAM RIESLING

TASTING NOTE

A complex, beautifully balanced combination of fruit intensity, complexity of flavour and alluring finish. Candied citrus, orange oil, apple crumble with ginger spice notes as well.

A wine of exceptional elegance and poise where texture is enhanced and massaged throughout this wine by the combination of fruit intensity, natural acidity and a well-crafted retention of residual sugar. This “off-dry” (RS:20 grams/ltr) style results in enhanced fragrance and aromatics, provides a tension and energy to the wine at the same time achieving presence and a salivating “morishness”.

Only a tiny quantity made of 110 dozen in exceptional vintages from our oldest Geisenheim clone Riesling vines. With a nod to the great Kabinett styles of Germany that combine great fruit density and palate weight with a vibrant natural acid spine that lends freshness and keeps you coming back for another sip.

This clone is renowned for retaining high levels of acidity throughout the growing season and our Organic practices have added to its ability to have delicious ripe fruit characters with good natural acid levels.

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.

VINEYARD

This wine was made from 100% Riesling grown in the Isolation Ridge vineyard at Frankland Estate. Geisenheim Clone Riesling vines planted in 1988 on undulating northern and eastern facing slopes with duplex soils of ironstone gravel over a clay sub-soil. The vineyard 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

Handpicked when ripe in the early morning a few days before our Isolation Ridge Vineyard Riesling and whole bunch pressed for fermentation in 1000 litre French oak ‘foudre’ over 4 weeks. Towards the end of fermentation, when the ideal balance of sugar, fruit weight and acidity had been achieved, the wine was chilled to arrest fermentation. The wine is retained on lees in barrel for nine months where additional complexity and texture is achieved.

