



FRANKLAND ESTATE



2023 FRANKLAND ESTATE ISOLATION RIDGE VINEYARD MOURVEDRE

TASTING NOTE

The attractive medium ruby colour presages an invitingly red-tinged impression on the nose: Nebbiolo-like aromas of roses, pippy raspberry, red cherry, orange peel and clean terracotta. Then there are the more typical Mourvèdre and Isolation Ridge signatures: salumi, blueberry, cumin and a ferrous edge. The palate is medium-bodied with superb composition and an even break; fresh-fruited, juicy and channelled with the flecks of exotic flavours that the site brings out in this variety. Again, it's hard to ignore the delightful surprise of Piedmont echoes with plenty of spicy, rusty-iron terracotta tannin, meshed and constant, allied to ripe acidity that carries buoyant flavours long through the finish.

We've found this lightness of touch in the last few years with Mourvèdre. We're getting really good stuff out of the skins – a redcurrant brightness that plays so nicely off the earth and charcuterie. That intrigue - those extra twists and turns on the palate - is what we're looking for. – Brian Kent

2023 VINTAGE

A profound vintage for Frankland River. A very wet and cold winter was followed by a cool and wet spring, which wet the soil profile all the way through, providing ideal conditions for good growth and fruit set on the vines. Drier conditions from December onwards, with nice warm days without being hot, allowed the vines to carry a good crop through to harvest. Fruit for this wine was harvested from late March to early April. The long hangtime rewarded grapes with lovely maturity and flavour.

VINEYARD

Mourvèdre was first planted on the Isolation Ridge Vineyard in 2004, making these vines the oldest in the region for this variety. The maturity of the vines - together with our deepening understanding of the grape and the wine it wanted to be – led to its ascendancy to the Isolation Ridge range, and it is just getting better. We are delighted with this wine.

VINIFICATION

The grapes used mainly as a blending addition for Shiraz in the early years the vines are now producing flavours and intensity worthy of the Isolation Ridge name. Picked late in the cool, slow growing season of 2023 it produced a wine of power and elegance. Fermented in one open fermenter for 15 days. Matured on lees in older French oak puncheons for 13 months. Highlighting what we can do with this variety in a cooler climate. Obtaining optimal ripeness, but a more medium bodied expression than some warmer Australian climate versions.

110 dozen made.

14% Alc.

