



FRANKLAND ESTATE



2024 FRANKLAND ESTATE CABERNET SAUVIGNON

TASTING NOTE

A quintessential expression of Frankland River Cabernet Sauvignon, shaped by a dry growing season and defined by impressive intensity, structure, and site-derived minerality. This is a wine of brooding power and precision, where depth of fruit is seamlessly balanced by a fine, ironstone-driven acid line reflected in the freshness of the wine.

The bouquet is deep and layered, opening with dark plum, brambles, and blackcurrant, interwoven with savory notes of Italian herbs. Subtle floral lift and restrained, finely judged oak frame the fruit rather than dominate it, while underlying mineral tones hint at ironstone and flint.

The palate has power yet composed, delivering concentrated blackcurrant and plum with an assured sense of drive and tension.

Impressive on release, this is a Cabernet Sauvignon built for longevity, with outstanding cellaring potential.

2024 VINTAGE

The 2024 growing season in Frankland River was notably dry, resulting in low yields and fruit of exceptional intensity and concentration. Careful vineyard management was essential to preserve balance and freshness, with the dry conditions encouraging small berries, thick skins, and deep flavour development. The resulting wine reflects both the power of the season and the precision of site, combining depth of fruit with a striking mineral backbone.

VINEYARD

This wine was made from Cabernet Sauvignon from our original 1988 plantings in our family vineyard.

Fruit for this wine was sourced from our 'Winery Block' on the Isolation Ridge vineyard at Frankland Estate. The vineyard is planted undulating northern and eastern facing slopes on ancient duplex soils of ironstone gravel and loam over a clay sub-soil. The Isolation Ridge Vineyard achieved organic certification in 2009.

VINIFICATION

Organically grown and made, this wine was fermented as long and slowly as possible, at temperatures not exceeding 27°C in small open pot fermentation tanks that allowed the cap to be worked by hand plunging, and an extended maceration period allowed optimal colour, flavour and tannin extraction. It was aged in 500 litre French oak puncheons (20% new) for 12-13 months, this contributing textural complexity without compromising the opulent natural fruit flavours of the wine.

