



FRANKLAND ESTATE



2025 FRANKLAND ESTATE CHARDONNAY

TASTING NOTE

100% Organically grown Chardonnay from the family-owned estate vineyards.

Bright pale straw with light golden hues. The nose is finely detailed and expressive, showing white citrus blossom, fresh stone fruit and subtle beeswax characters, underpinned by a clear mineral drive. With time in the glass, notes of lemon pith and crushed oyster shell emerge, adding complexity and restraint.

The palate is intense yet composed, delivering excellent fruit concentration and pleasing palate weight. White peach and nectarine sit alongside white citrus flavours, carried by a saline, mineral line that builds through the mid-palate. A gentle nutty nuance and very subtle French oak influence support the fruit without dominating. The wine finishes with impressive length, focus and energy, reflecting the quality and natural intensity of the vintage. Cool-climate in expression, yet generous and softly textured, with outstanding balance and persistence.

2025 VINTAGE

The 2025 growing season was notably dry, resulting in modest yields and fruit of exceptional quality. Reduced crop levels contributed to excellent flavour concentration and natural intensity, while the cool Frankland climate preserved freshness and structure. Overall, it was an outstanding vintage, producing Chardonnay with depth, purity and remarkable length.

VINEYARD

Organically grown fruit for this wine was sourced from three different blocks on our estate vineyards at Frankland Estate (Bush block, Winery block and Outback block). Planted on undulating northern and eastern facing slopes and has duplex soils of Ironstone gravel and loam over a clay sub soil. The vines are all from the low yielding Mendoza clone renowned for its "hen and chicken" combination of large and small berries in the same bunch. This results in highly concentrated fruit flavours with great acidity. The vine canopy is trained on a combination of vertical shoot and Scott-Henry trellis to allow increased air flow.

VINIFICATION

The fruit is lightly pressed into stainless steel tanks and allowed to settle for 24 hours. The juice is then racked off its heavy lees to 500L French oak puncheons (25% new) for wild yeast fermentation. Some barrel stirring through fermentation and post fermentation occurs resulting in a wine with complexity and individuality. The wine was transferred out of barrel after 8 months on lees before being bottled, we don't encourage malolactic fermentation on our Chardonnay but some barrels may go through partial malo naturally. This wine is made with no additions except for minimal sulphur prior to bottling.



Certified Organic
Cert. No. 22063

