



FRANKLAND ESTATE



2023 FRANKLAND ESTATE ISOLATION RIDGE VINEYARD SYRAH

TASTING NOTE

A beautiful electric purple colour is matched by an equally bright, engaging perfume that somehow smells glossy. There are notes of blue flowers, cherry pit, stone fruit kernel, red cherry, satsuma plum and black olive. It has a glistening, silky texture on entry, with iron and graphite wrapped around firm, ripe red and black fruit. There's energy and reach to its long-flowing juice, and savoury notes ripple through a gorgeous back palate. Silken ribbons of tannin then show a pumice-like authority on a finish that rings with peachy muscat, violet and tarragon tones. The cool season has yielded a Syrah whose charm belies layers of flavour that roil and unfurl with time in the glass.

2023 VINTAGE

A very 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 late March to early April. The long hangtime rewarded grapes of lovely maturity and flavour.

VINEYARD

From the original 1988 plantings in our Winery block of the Houghtons heritage clone picked on the 23rd April, combined with some exciting newer 2017 plantings of Hermitage clone 470 which we are finding ripens a little earlier (picked on the 11th April) at lower Baumé on our site and adds a lovely red fruited aromatic to the profile. The stems on this fruit also get ripe so don't have that herbal element in the whole bunch components. Our cool nights and sunny days produce quite a unique style of Syrah that has more similarities to Saint Joseph or Cornas than the Barossa Valley. Organic certification was achieved on these vineyards in 2009 and we are currently in the second year of Biodynamic conversion.

VINIFICATION

This wine is 98% Syrah, 2% Viognier co fermented. 15% Whole bunch parcels that were hand harvested and fermented separately. Matured mainly in 3500L French oak foudre for 13 months with a few of the whole bunch parcels fermented in older French 500L puncheons. All parcels are kept on their lees for the duration of their time in oak adding a creaminess and depth to the palate in the same way as our Rieslings. Our aim is delicacy with power.

