



## FRANKLAND ESTATE



### 2024 FRANKLAND ESTATE ISOLATION RIDGE VINEYARD RIESLING

#### TASTING NOTE

White citrus blossom, wet stone and smoky talc notes waft over a particularly wide spread of fruits: red apple, corella pear, lemon, kaffir lime, tangerine and grapefruit into nectarine. It's zesty and tight on entry, a wash of pure fruit given a bracingly refreshing edge by pleasantly sour fresh citrus juices and a hint of lemongrass. It has crystalline juiciness with a clear, precise saline bead of acidity. There's an edgy purity to the medium-bodied palate, then that stony length—channelled arrow-like—with a deceptive power and texture to the fruit. There's a nice, skiny-like bitterness too; a splash of tonic, lime and mandarin with a sprig of herb on the long finale. With its restrained power and coiled tension, the wine will age for at least 15 years.

#### 2024 VINTAGE

2024 will be remembered for its dry, warm conditions from spring through to vintage. Good winter rains finished as soon as spring arrived, staying dry from then on. A number of warmer than average weeks in late January/early February pushed harvest forward by a number of weeks. This produced a small crop of great intensity. The fruit was harvested between 16th February and 1st March in the cool of the early morning.

#### VINEYARD

This wine was made from 100% Riesling grown in the Isolation Ridge vineyard at Frankland Estate. Riesling vines from two different clones were planted in 1988 on undulating northern and eastern facing slopes with duplex soils of ironstone gravel over a clay sub-soil. Several trellis systems are used throughout the vineyard, which is situated 256 meters above sea level. As in all years, the best parcels came off our old vine blocks (1988 plantings) Olive, Pole and Outback blocks and contain both the Geisenheim clone and Houghton's WA heritage clone. 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

In the winery small ferments in stainless steel with an increasing focus on spontaneous fermentation and barrel ferment (with many parcels not exceeding 1,000Ltrs).

It highlights the subtle yet distinct flinty ironstone notes, which are wrapped up in the mouthfeel of the wine. Some 5% of this wine was matured in barrel from our Outback and North Pole blocks, with the same aim in mind. We also pick the grapes slightly riper than we used to 10 or so years ago. This allows us to achieve the "resolved" acid profile where it melts into the wine.

These numerous small ferments allow complexity in the resulting wine through the diversity of yeasts, ferments and combinations of stainless-steel fermented parcels and barrel fermented parcels. The Isolation Ridge Riesling is always the best wine we can produce from our vineyard in any given year, this year yields were down so the total make was also reduced by 25%.

