



## FRANKLAND ESTATE



### 2025 ALTER WEG RIESLING

#### TASTING NOTE

Alter Weg translates to the 'old way' describing our approach to this Riesling. Organic, ripe balanced Riesling fruit is harvested and gently pressed to large format barrel where it undergoes wild yeast fermentation. A further 11 months of aging on full lees in barrel result in a superbly textured Riesling with approachability and generosity of fruit supported by the creamy textural element of this vibrant Riesling.

Light golden in colour. The nose is lifted and inviting, showing aromas of mandarin peel and fresh lemon layered with subtle notes of green tea, mealiness and almond. A distinctive amaro like nuance brings an attractive bittersweet complexity, adding depth to the citrus-driven profile.

The palate is precise and energetic, defined by a long saline acid drive that carries the wine with purpose and persistence. Concentrated pulpy lime fruit fills the mid-palate, providing texture and flavour intensity, while the finish remains fresh, clean and finely etched. A Riesling of purity and focus, balancing vibrant citrus fruit with savoury complexity and refreshing minerality.

The barrel maturation gives the wine a notable roundness and fullness whilst in keeping with the fine line achieved by our organic Rieslings at Frankland Estate. A complex balanced Riesling that will gain further complexity with age.

#### 2025 VINTAGE

Winter was cool with modest rainfall that led into a dry spring and summer. Summer was warmer than normal until the start of February when temperatures cooled, allowing the fruit to ripen more slowly and develop some lovely flavours. Budburst was earlier than normal which led to an earlier than average harvest date. The fruit was picked from the 20th of February to 10th March

#### VINEYARD

This wine was made from 100% Riesling grown in the organic certified Isolation Ridge Vineyard at Frankland Estate. A selection of small ferments was made from parcels of fruit harvested in some younger close planted Geisenheim clone vines planted in 2006 on a high ironstone rocky ridge. This combines with some of Frankland Estate's original parcels of Riesling planted in 1988. We have found over the years that our organic practices have led to higher acid levels at higher ripeness levels and what we aim for in Alter Weg is the maximum ripeness we can achieve.

#### VINIFICATION

No additions of any kind are used in the making of Alter Weg Riesling. All Riesling grapes are harvested as cool as possible and pressed immediately, slow press cycles allow for soft and long extraction of juice.

Picking decisions are made on ripeness and fruitfulness, with the main aim of working with natural balance yet seeking greater ripeness. A cloudy juice is run to a combination of 1600ltr and 500ltr old oak barrels where fermentation is achieved with wild yeast, left on its lees for 11 months in barrel continues to build the textural element we are looking for in this wine.



Certified Organic  
Cert. No. 22063