



FRANKLAND ESTATE



2025 FRANKLAND ESTATE ISOLATION RIDGE VINEYARD REISLING

TASTING NOTE

A complex and expressive nose of white citrus blossom, tangerine, spice and wet ironstone minerality. The palate is zesty and tightly coiled, showing crystalline purity and a precise saline line of acidity shaped by the drier-than-normal season. Medium-bodied yet deceptively powerful, the wine carries an edgy, stony drive with subtle skinsy bitterness, notes of lime, mandarin and tonic, and a long, textured finish touched by fresh herbs. Restrained, poised and beautifully balanced, this Riesling has the depth and tension to age effortlessly for at least 15 years.

2025 VINTAGE

The 2025 vintage was defined by dry conditions from early September through to harvest in early March. An early budburst followed a drier-than-normal end to winter and spring, setting the stage for an early harvest, despite the season being considerably cooler than 2024. Low yields resulted in fruit of impressive concentration and intensity. Harvest took place between 2 and 10 March, with fruit picked in the cool of the early morning to retain freshness and precision.

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

Fermentation was carried out in numerous small batches, primarily in stainless steel, with an increasing emphasis on spontaneous fermentation and select barrel ferments, many not exceeding 1,000 litres. Approximately 5% of the wine was matured in barrel from the Outback and North Pole blocks to enhance texture and highlight the variety's flinty ironstone character. Grapes were picked slightly riper than in previous decades to achieve a more resolved, integrated acid profile. The diversity of ferments contributes depth and complexity, while reduced yields in 2025 resulted in a total production approximately 25% lower than average.

