



FRANKLAND ESTATE



2025 FRANKLAND ESTATE GRÜNER VELTLINER

TASTING NOTE

A textural and expressive Grüner Veltliner, balancing aromatic intensity with an elegant lightness of touch. The nose opens with white citrus blossom, Geraldton wax and yellow citrus flowers, layered with spice, ginger, and a subtle phenolic pithiness. Hints of dried pear and citrus wax lend further complexity. The palate is lively and precise, with a core of stone fruit and spice driving through a line of fine acidity and gentle grip. There's both weight and purity here — a wine of intent, integrity and varietal clarity. The hallmark florals, spice and texture are unmistakably Grüner.

Organically grown. Estate vinified and bottled. Will evolve gracefully with time in bottle.

2025 VINTAGE

A very dry growing season undoubtedly contributing to low yields, but the fruit had fantastic intensity and great flavours. The grapes were harvested in early March with optimal ripeness and exceptional fruit quality.

VINEYARD

The 2025 Grüner Veltliner is grown in the Isolation Ridge Vineyard at Frankland Estate off a total planting of just 1100 vines that were grafted as a trial in 2017. The vineyard is planted on undulating eastern facing slopes and has duplex soils of ironstone gravel and loam over a clay sub soil. The vineyard is managed under certified organic principles, a practice we feel important for reflecting terroir driven wines. meticulous attention to detail in canopy management ensures a fineness of fruit and purity of character.

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 a stainless-steel tank for fermentation. Aged on lees in tank after fermentation for six months to bring complexity to the palate. Bottled while exhibiting the fruitfulness of Gruner Veltliner with the maturation providing just a light influence on the wine. Minimal sulphur additions at bottling.



Certified Organic
Cert. No. 22063

