



FRANKLAND ESTATE



2025 FRANKLAND ESTATE SPATBURG[DOWN]UNDER PINOT NOIR

TASTING NOTE

Bright cherry red in colour with excellent clarity and vibrancy. The nose is immediately expressive, offering lifted purple florals alongside ash, autumn fruits and quince. Layers of red vermouth, umami and a well-judged touch of new oak add depth and intrigue, creating a complex and evolving aromatic profile. There is a dusky edge that bridges the gap between familiar and mysterious.

The palate is soft and textural, gently coating the back of the palate with a seamless, supple mouthfeel. Savoury notes of mushroom and soy intertwine with red berry fruit, bringing both richness and restraint. A vibrant acid backbone carries the wine effortlessly from entry to finish, providing freshness, balance and continuity. The result is an elegant, savoury Pinot Noir with impressive texture, complexity and length.

2025 VINTAGE

Good rainfall through winter quickly gave way to a drier spring and summer. Fruit set was good and cropping levels were promising. The persistent dry conditions resulted in some smaller bunches and crops than average with greater intensity of fruit and slightly riper flavour profiles.

VINEYARD

The most southern vineyard site in the Frankland River region located 15km south of the Rocky Gully townsite is one of the most unique in the region positioned on top of the rolling hills nestled amongst the Karri trees (higher rainfall) belt of the Great Southern. Originally planted in 1985 with subsequent small plantings and grafting of now five clones of Pinot Noir adding complexity to this wine.

Originally called Old Kent River, this vineyard site and surrounding farmland was purchased by the Cameron family in 2019. Being good friends, we have worked together to quickly implement organic practices and achieved organic certification which is showing improved results in vine health and fruit quality.

VINIFICATION

Handpicked in pristine condition, each block was vinified separately as 100% whole bunch fermented in several small open pot fermenters. Pressed off after 10 days to tank for 24 hours before being racked and matured in new and seasoned 500lt French oak puncheons for 7 months. A final barrel selection was made prior to bottling in December.

