



FRANKLAND ESTATE



2026 FRANKLAND ESTATE GRÜNER VELTLINER

TASTING NOTE

The nose shows an attractive aromatic lift, opening with saline mineral notes layered over ripe citrus and juicy nectarine. Hints of night jasmine on a warm summer evening. The palate is generous and textural from the outset, with a rich, almost waxy mouthfeel. Subtle aniseed characters mingle with classic Grüner pepper spice, crisp nashi pear while ripe citrus fruit and mineral salinity provide balance and freshness. The wine finishes long, savoury and complex, with lingering spice and a refined mineral edge. Organically grown. Estate vinified and bottled. Will evolve gracefully with time in bottle.

2026 VINTAGE

Solid, later winter rains lead to very good budburst and flowering at a more normal time in Spring. The summer growing season was mild/warm throughout, which led to a nice slow ripening and flavour development. The season overall was back to balance after the previous two seasons. The fruit was picked on 9th March.

VINEYARD

The 2026 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 natural fermentation. Bottled early while exhibiting the fruitfulness and freshness of Gruner Veltliner. Minimal sulphur additions at bottling.



Certified Organic
Cert. No. 22063

