



FRANKLAND ESTATE



2023 FRANKLAND ESTATE SHIRAZ

Expressive and aromatic, the nose opens with ripe plum and red currants, layered with nuances of cedar and freshly cracked black pepper.

Juicy raspberries upfront, followed by waves of liquorice and concentrated blackcurrant. There's impressive depth of flavour, with hints of cigar box and well integrated oak. The tannins are fine and mouthcoating, providing structure without overwhelming the fruit. The finish is persistent, echoing the spice and dark fruit notes.

The complexity of this wine no doubt comes from the three clones of shiraz (Houghton's Clone, and our newer Hermitage clones 174 and 470) now grown in the estates certified organic vineyards with six small parcels used making up 94% of the wine, with Mourvedre (4%) and Malbec (2%) adding to the complexity of the Shiraz.

2023 VINTAGE

A fantastic vintage for Frankland River Shiraz. A very wet and cold winter, was followed by a cool and wet spring which wet the soil profile all the way through, providing ideal conditions for good growth and fruit set on the vines. A judicious approach to viticulture ensuring yields were managed through fruit selection paid dividends as the season became very mild to cool towards the end of the growing season. Fruit for this wine was harvested from 11th of April to 23rd April, the long hang time rewarded grapes with lovely maturity and flavour.

VINEYARD

This wine was made from fruit sourced from our family's certified organic estate vineyards. A selection of shiraz was sourced from six small parcels across the estate vineyards including three clones of shiraz (Houghton, 470 and 174). The use of whole bunch fermentation (4%) and the inclusion of additional varieties planted progressively over the past 20 years have been precisely blended give the wine complexity and uniqueness.

VINIFICATION

This wine was fermented as long and slowly as possible, at temperatures not exceeding 28C in small open fermentation tanks that allowed the cap to be worked by gentle plunging. More than 12 small open pot parcels were fermented separately. An extended maceration period followed completion of the ferments to allow optimal texture and flavour extraction. It was aged for 12 months in older 500 litre French oak puncheons of differing ages.

