



FRANKLAND ESTATE



2024 ALTER WEG RIESLING

TASTING NOTE

Alter Weg translates to the 'old way' describing our approach to this Riesling. Organic, ripe balanced Riesling fruit is harvested and gently pressed to large format barrel where it undergoes wild yeast fermentation. A further 11 months of aging on full lees in barrel result in a superbly textured Riesling with approachability and generosity of fruit supported by the creamy textural element of this vibrant Riesling.

Lightly golden colour supports the slightly riper tone and more oxidative approach to juice. Tangerine notes and a seductive saline morishness support the delicate aroma of spice and the juicy ripe citrus tones.

Mineral yet juicy palate, initially a very slight reduction aroma of gun smoke/ironstone gives way to the fruitfulness and volume of this wine as it opens up. Saline and crystalline notes give freshness and brightness which is followed by a soft textural line that gives the wine a fullness and completeness. The tension of this wine masterfully balances the fruitful yet savoury palate with a deliciousness and mouth-watering finish from the fine well-rounded acidity.

The barrel maturation gives the wine a notable roundness and fullness whilst in keeping with the fine line achieved by our organic Rieslings at Frankland Estate. A complex balanced Riesling that will gain further complexity with age.

2024 VINTAGE

2024 will be remembered for its dry, warm conditions from spring through to vintage. Good winter rains finished as soon as spring arrived, staying dry from then on. A number of warmer than average weeks in late January/early February pushed harvest forward. This produced a small crop with great intensity. The fruit was harvested between 16th February and 1st March in the cool of the early morning.

VINEYARD

This wine was made from 100% Riesling grown in the organic certified Isolation Ridge Vineyard at Frankland Estate. A selection of small ferments was made from parcels of fruit harvested in some younger close planted Geisenheim clone vines planted in 2006 on a high ironstone rocky ridge. This combines with some of Frankland Estate's original parcels of Riesling planted in 1988. We have found over the years that our organic practices have led to higher acid levels at higher ripeness levels and what we aim for in Alter Weg is the maximum ripeness we can achieve.

VINIFICATION

No additions of any kind are used in the making of Alter Weg Riesling. All Riesling grapes are harvested as cool as possible and pressed immediately, slow press cycles allow for soft and long extraction of juice.

Picking decisions are made on ripeness and fruitfulness, with the main aim of working with natural balance yet seeking greater ripeness. A cloudy juice is run to a combination of 1000ltr and 500ltr old oak barrels where fermentation is achieved with wild yeast, left on its lees for 11 months in barrel continues to build the textural element we are looking for in this wine.



Certified Organic
Cert. No. 22063