



FRANKLAND ESTATE



2023 FRANKLAND ESTATE SMALL BATCH CABERNET FRANC

TASTING NOTE

Vibrant ruby red colour with purple hues. Lifted aroma of redcurrants, cranberry, violet florals, leather and spice, hints of olive and dark chocolate flecks. A juicy and textural front palate is followed by plum, mouthcoating gravelly tannin that drives the length of the wine and mulberries dominating the mid palate. The wine opens up beautifully with time in the glass. A hint of savouriness and graphite bring yet more complexity, a bit more oomph in this vintage with a touch more ripeness and structure to the wine.

2023 VINTAGE

A fantastic vintage for Frankland River reds. 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 which allowed for extended hang time that builds flavour and complexity. The Cabernet Franc was harvested on the 23rd April.

VINEYARD

Cabernet Franc for this wine was sourced from 1988 plantings in the Isolation Ridge vineyard at Frankland Estate. The vineyard sits on an undulating northern and eastern facing slope on ancient duplex soils of ironstone gravel and loam over a clay sub-soil. It is certified organic farmed since 2009 and this is reflected in the depth and concentration of fruit flavours. The vines are trained on a Vertical Shoot Position (VSP) trellis system to enhance sunlight penetration of the canopy and optimize ripening conditions. Cabernet Franc plays a huge role in our vineyard being the main component of our Olmos Reward, we find it suits our vineyard and region the best out of the Bordeaux varieties.

VINIFICATION

Fruit was harvested in ideal conditions and fermented in shallow stainless steel open fermenters. The fruit is hand plunged to gently extract the tannin, keep the ferment as even as possible and maintain fruit purity. The wine is pressed off and aged on lees in 500L French oak puncheons and 1500L foudre for 10 months before bottling. 350 dozen produced.

