



2023 FRANKLAND ESTATE GRÜNER VELTLINER

TASTING NOTE

A floral juicy and morish wine A combination of spice and dried pear with slight citrus notes on the nose. Stone fruit, dried summer grass and earthy tones are supported by delicate white and yellow florals. The palate is delicate but fleshed out with a touch of generosity and a fine weight and line. The spice and floral mix are undeniably Grüner Veltliner. Fresh bright and delicious, this wine will age nicely and gain complexity. Organically grown, vinified and estate bottled.

2023 VINTAGE

A fantastic vintage for Frankland River. 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. The grapes were harvested in mid to late March with optimal ripeness and exceptional fruit quality.

An ideal lead into harvest resulted in Grüner Veltliner in pristine condition.

The 2023 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 fermentation. Aged on lees in tank after fermentation for several months to bring complexity to the palate. Bottled while fresh and delicate with minimal sulphur additions.



