



## FRANKLAND ESTATE



### 2021 FRANKLAND ESTATE OLMO'S REWARD

#### TASTING NOTE

A complex and distinguished wine of its own kind. Lifted fresh black and red berries interlaced with hints of cedar, fresh Italian herbs, brambles, cocoa, black baccara rose petals, nougat, bell pepper; alluring mouth-watering aromas. The palate is soft and luscious, and it bursts into blue fruits across the palate supported by mouthcoating textural tannins that add structure and complexity. There are subtle nuances of bay leaf, spice, liquorice, and savoury elements. Its beautifully layered and complex. Well balanced acidity draws this complexity of flavours across the palate for a long, seamless finish of poise and power.

#### 2021 VINTAGE

The 2021 harvest will be remembered for the perfect spring conditions leading into the ripening period. With the return to a “normal” picking date (starting on the 19<sup>th</sup> March for whites), we harvested some excellent grapes and thankfully some generous cropping levels after two very small vintages in 2019 and 2020.

#### VINEYARD

All varieties used in the blend were dry-grown on mature vines in the Isolation Ridge Vineyard at Frankland Estate. The vineyard sits on an undulating northern and eastern facing slope on ancient duplex soils of gravel and loam over a clay sub-soil. It is farmed using organic viticultural practices (certified organic in 2009) and this is reflected in the depth and concentration of fruit flavours. Cabernet Franc is the hero of this blend from our 1988 plantings with supporting roles from some of our best vineyard parcels of other red varieties.

#### VINIFICATION

Each variety was fermented separately as slowly as possible at temperatures not exceeding 27°C. Open fermentation tanks facilitated working the cap with gentle plunging taking care to minimise tannin extraction. After fermentation, an extended maceration period allowed desired flavour and tannin resolution. The component wines were blended on completion of the malolactic fermentation and then aged in 500L French Oak puncheons for 15 months.

Cabernet Franc 90%, Cabernet Sauvignon 8%, Malbec 2%

Vegan friendly.



Certified Organic  
Cert. No. 22063