



FRANKLAND ESTATE



2024 FRANKLAND ESTATE SPÄTBURG[DOWN]UNDER PINOT NOIR

TASTING NOTE

Bright magenta in colour. wild strawberries, coastal rosemary and a touch of iodine pique the interest. The whole bunch fermentation brings mouth coating texture and a splay of silky tannin in the mid palate. This is balanced by fresh cherry, chocolate nuances and lovely tension.

Soft and approachable with a core of savoury fruit that gives the wine length and balance in this mid-weight style.

2024 VINTAGE

Good rainfall through winter quickly gave way to a drier spring and summer. Fruit set was good and cropping levels were promising. The persistent dry conditions resulted in some smaller bunches and crops than average with greater intensity of fruit and slightly riper flavour profiles.

VINEYARD

The most southern vineyard site in the Frankland River region located 15km south of the Rocky Gully townsite is one of the most unique in the region positioned on top of the rolling hills nestled amongst the Karri trees (higher rainfall) belt of the Great Southern. Originally planted in 1985 with subsequent small plantings and grafting of now five clones of Pinot Noir adding complexity to this wine.

Originally called Old Kent River, this vineyard site and surrounding farmland was purchased by the Cameron family in 2019. Being good friends, we have worked together to quickly implement organic practices and achieved organic certification which is showing improved results in vine health and fruit quality.

VINIFICATION

Handpicked in pristine condition, each block was vinified separately as 100% whole bunch fermented in several small open pot fermenters. Pressed off after 10 days to tank for 24 hours before being racked and matured in old 500lt French oak puncheons for 7 months. A final barrel selection was made prior to bottling in December. The resulting wine is 94% whole bunch.

