

# FRANKLAND ESTATES

Estate Riesling 2021










 Organic

**\$28.99\***

\* Suggested retail price



FRANKLAND ESTATE

	Product code	462989
	Format	12x750ml
	Listing type	Speculative
	Status	Available
	Type of product	Still wine
	Country	Australia
	Regulated designation	Geographical Indication (GI)
	Region	Western Australia
	Subregion	Central western Australia
	Varietal(s)	Riesling 100 %
	Colour	White
	Closure type	Twist crown cap

## ABOUT THIS WINERY

From deep in the heart of Western Australia's most isolated wine region, Frankland Estate is a certified organic estate now in its 2nd generation of family winemaking. A 5 star James Halliday winery and one that Huon Hooke state "has emerged as one of the great vineyards of Australia."

## TASTING NOTES

Very fragrant white and yellow florals. A nice mix of vibrant limes, bath salts, tangerine and green tea combine to give an alluring complex nose. A soft and delicate wine with persistence and presence. Citrus and white stone fruit abounds with an edge of talc and a salty mineral finish. Exceptional balance interwoven with a creamy texture. Consistent with the now well-established Riesling style from Frankland Estate this wine displays the balance of pristine fruit flavour, precise delicate aci...

## PRODUCT NOTES

A very profound vintage for Frankland River Riesling. A warm and very dry spring and summer after a very wet winter allowed for some exceptional vine growth with plenty of leaf and quite solid yields. A judicious approach to viticulture ensuring yields were managed through fruit selection paid dividends as the season became cool with a very mild to cool finish to the growing season. Riesling was harvested in mid-March with optimal ripeness and exceptional fruit quality.

## PRODUCTION NOTES

Grapes are pressed immediately on arrival at the winery with the juice left to settle in tank over night before being racked. The wine was then fermented in stainless steel tanks at relatively low temperatures (less than 14°C) over 4 weeks with minimal intervention from our winemakers to obtain the purest expression of the pristine, organically grown fruit. The wine was then left on its fermentation lees for at least three months prior to bottling.



**- 95 Points -**  
James Halliday  
(Australian Wine  
Companion)

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