



FRANKLAND ESTATE



2024 FRANKLAND ESTATE CHARDONNAY

TASTING NOTE

100% Organically grown Chardonnay from the family-owned estate vineyards.

Fresh straw/light golden colour, stone fruit, a touch of fresh cut melon and light citrus and straw aromas on the nose giving complexity with finesse. The complexity follows onto the palate that rewards time in the glass to fully express itself. Fruitful and textured on the front palate with some white peach and nectarine running into a saline nutty complexity on the back palate. The wine has lovely length and generosity. A touch of lemon pith, crushed oyster shell and very subtle French oak tones. Cool climate yet providing a full flavoured, softly textured chardonnay.

2024 VINTAGE

Good rainfall through winter quickly gave way to a very dry spring and summer. Fruit set was good and cropping levels were promising. The persistent dry conditions resulted in some smaller than average crops with greater intensity of fruit and slightly riper flavour profiles. Three small blocks of chardonnay were harvested over 6 days from 14th - 19th February in the cool mornings.

VINEYARD

Organically grown fruit for this wine was sourced from three different blocks on our estate vineyards at Frankland Estate (Bush block, Winery block and Outback block). Planted on undulating northern and eastern facing slopes and has duplex soils of Ironstone gravel and loam over a clay sub soil. The vines are all from the low yielding Mendoza clone renowned for its "hen and chicken" combination of large and small berries in the same bunch. This results in highly concentrated fruit flavours with great acidity. The vine canopy is trained on a combination of vertical shoot and Scott-Henry trellis to allow increased air flow.

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 500L French oak puncheons (25% new) for wild yeast fermentation. Some barrel stirring through fermentation and post fermentation occurs resulting in a wine with complexity and individuality. The wine was transferred out of barrel after 8 months on lees before being bottled, we don't encourage malolactic fermentation on our Chardonnay but some barrels may go through partial malo naturally. This wine is made with no additions except for minimal sulphur prior to bottling.



Certified Organic
Cert. No. 22063

