



# FRANKLAND ESTATE



## 2023 FRANKLAND ESTATE SMITHCULLAM SYRAH

### TASTING NOTE

There is plenty of vibrancy here in colour and aroma—violets, maraschino, black cherry, peach, blood plum and biscotti—yet the impression is also stony and taut, with notions of concrete, graphite and ironstone. The entry is plush and velvety, but again, the ironstone element is assertive in its stony, ferrous purity and firm core. There's excellent fruit intensity and substance to the midpalate and finish—maybe a more Hermitage-like muscularity allied to cool, rippling layers of dark fruit, pepper, tapenade and pressed blue flowers. This is a Syrah of calm, flowing authority that is lovely to drink right now and promises a very exciting future.

### 2023 VINTAGE

A very profound 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. Drier conditions from December onwards with nice warm days without being hot allowed the vines to carry a good crop through to harvest. Fruit for this wine was harvested on the 23rd of April. The long hangtime rewarded grapes of lovely maturity and flavour.

### VINEYARD

Fruit for this wine was sourced from the original east west facing "Winery Block" planted on Isolation Ridge in 1988. The vineyard is planted on undulating northern and eastern facing slopes and has duplex soils of ironstone gravel and loam over a clay sub soil.

### VINIFICATION

Only made in exceptional vintages, the last was made in 2020. A small parcel of our finest Shiraz from the original Winery Block was fermented in one open fermenter and pressed to two one year old French Puncheons after 12 days on skins. Matured on lees, the puncheons bring a bit more density and concentration over time compared to the foudre's brightness in Isolation Ridge Syrah. This wine has no Viognier co fermented and is all de stemmed fruit from the Houghton's Heritage clone.

110 dozen made.

14% Alc



Certified Organic  
Cert. No. 22063

