



FRANKLAND ESTATE



2025 FRANKLAND ESTATE RIESLING

TASTING NOTE

Vibrant and fresh, bursting with an enticing combination of lemon, kaffir lime and the tropical sweetness of feijoa. There's a mineral edge that recalls chalk and bath salts, adding a subtle complexity. The nose is rounded off by delicate biscuit and creamy undertones giving it a touch of richness and depth.

Lively entry on the palate, with a spicy citrus zest that immediately captures your attention. Limes throughout, complemented by nuances of green tea. The wine has a soft juicy length and a pure acid line through it, providing structure and poise.

Consistent with the now well-established Riesling style from Frankland Estate this wine displays the balance of pristine fruit flavour, precise delicate acidity, medaled with generosity of fruit, resulting in a wine of beautiful precision and evolving character. A wine that promises both immediate enjoyment and aging potential

2025 VINTAGE

Winter was cool with modest rainfall that led into a dry spring and summer. Summer was warmer than normal until the start of February when temperatures cooled, allowing the fruit to ripen more slowly and develop some lovely flavours. Budburst was earlier than normal which led to an earlier than average harvest date. The fruit was picked from the 20th of February to 10th March

VINEYARD

This wine was made from 100% Riesling grown on the family's certified organic estate vineyards and Justins Vineyard which was planted in the late 60's. A selection of small ferments was made from parcels of fruit harvested in some younger vines planted in 2006 on a high ironstone rocky ridge (Top Block) in the ironstone "coffee rock" that is classic soil on the property at Frankland Estate. This combines with some of Frankland Estate's original parcels of Riesling planted in 1988 (Olive, Pole, Road and Bush Blocks).

Riesling vines from two different clones (Geisenheim and Houghton) planted in 1988 and 2006 on undulating slopes with duplex soils of ironstone gravel over a clay sub-soil. Vertical shoot position trellis systems are used through the vineyard.

The cool nights and long slow ripening periods typical of the Frankland region allow maximum flavour development while maintaining the distinctive vibrant acidity for which Rieslings from this region are renowned.

VINIFICATION

Grapes are pressed immediately on arrival at the winery with the juice left to settle in tank overnight before being racked. The wine was then fermented in small stainless-steel tanks at relatively low temperatures (12-15C) 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 8 months prior to bottling at the winery.

