



FRANKLAND ESTATE



2022 FRANKLAND ESTATE OLMO'S REWARD

TASTING NOTE

The nose shows red flowers, laurel and spearmint with cranberry, redcurrant, red cherry and blackcurrant, backed by a light touch of cedar and graphitey earth. That bouquet garni effect of fruit, herb and flowers carries onto a juicy, dusty, medium-bodied palate of pure Cabernet Franc fruit in a Sauvignon frame that is elegant and straight without a hint of strictness. There's a skip to the acidity and moreish texture to the gravel-flecked, dusty tannins, and some blue fruit chimes in, too. It finishes with tangy bramble berries, rosemary and tobacco. A perfumed, graceful Olmo's Reward with charming flow, this evolves beautifully in the glass as those aromas swirl around each other within a bright mesh of tannins.

2022 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 late March to early April. The long hangtime rewarded grapes of lovely maturity and flavour.

VINEYARD

All varieties used in the blend were dry-grown on mature vines in the Isolation Ridge Vineyard at Frankland Estate. The vineyard sits on an undulating northern and eastern facing slope on ancient duplex soils of gravel and loam over a clay sub-soil. It is farmed using organic viticultural practices (certified organic in 2009) and this is reflected in the depth and concentration of fruit flavours. Cabernet Franc is the hero of this blend from our 1988 plantings in our Winery and North Pole blocks, with supporting roles from some of our best vineyard parcels of other red varieties.

VINIFICATION

Each variety was fermented separately as slowly as possible at temperatures not exceeding 27°C. Open fermentation tanks facilitated working the cap with gentle plunging taking care to minimise tannin extraction. After fermentation, an extended maceration period allowed desired flavour and tannin resolution. The component wines were blended on completion of the malolactic fermentation maturing this blend the last few years in both puncheons and larger format oak (1500L) for 15 months. The best parcels of Cabernet Franc and Cabernet Sauvignon from the vineyard with a dash of Mourvèdre for earthy complexity.

90% Cabernet Franc, 7.5% Cabernet Sauvignon, 2.5% Mourvèdre

350 cases made.



Certified Organic
Cert. No. 22063

