



Battles

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2024 BLENDABERG, FRANKLAND RIVER

Winemaker: Lance Parkin
Sub region: Frankland River

Geographical Indicator: Great Southern
Varietal Breakdown: Riesling (40%), Gewurztraminer (40%), Pinot Grigio (20%)

TECHNICAL ANALYSIS

Production: 420 Cases

Alcohol: 12.7% pH/TA: 3.12/6.20 Residual Sugar: 2.3g/L

VINEYARD

The Swinney vineyard is one of the great vineyards of the region and meticulously maintained by its dedicated viticultural team. The vineyard is composted undervine and yields are controlled to ensure vine balance and maximise grape flavour and health. Soils are a gravelly loam with ironstone veins.

VINTAGE

2024 was an exceptionally warm season in Frankland River. The season started with a warm spring and virtually no rain fell throughout the growing season. This brought on an early start to the ripening period, which remained warm and dry until harvest in mid February. Despite the warmer season the vines remained in good health and balanced canopies provided good fruit shading to minimize excessive fruit exposure.

WINEMAKING

The fruit was picked in the cool of the night, to maximise quality by retaining fruit freshness. Each variety was crushed and pressed separately, with gentle extraction of the juice. Fermentation for each variety took place in stainless steel tanks to give varietal expression. Blending then took place with minimal fining and filtration carried out to provide natural character and texture.

WINE DESCRIPTION

Appearance: Bright, pale lemon with a green tinge.

Nose: Clean and pronounced aromas of kaffir lime, lemongrass, ginger, orange blossom and a gentle lychee lift.

Palate: The 2024 Blendaberg shows vibrancy with intense fruit characters of grapefruit, mandarin, finger lime and a delicate ginger spice note. Lingering, long and dry, with an upfront silky texture. There is a great balance between the salivating acid, powerful fruit intensity yet delicacy in its palate weight.