Description:
Light golden straw in color, Frankland Estate’s Isolation Ridge Riesling is complex and highly perfumed with alluring lime blossom, kaffir lime and talcum powder notes, backed up by spicy, mineral undertones. The palate is soft and approachable, with intense, tightly-interwoven citrus-lemon flavors and vibrant lime-infused acidity, complimented by silky-textures. Its power and intensity is balanced by a fragile delicacy and lightness of touch that persists through to the long, refreshing finish.

Winemaker’s Notes:
Boasting both unique soils and climate, the vineyard is dry-farmed under certified organic principals. The vines are planted on undulating northern and eastern facing slopes, with duplex soils of ironstone gravel over loam over a clay sub-soil. The vines are from two different clones and both Scott Henry and Vertical Shoot trellis systems are used. Grapes are pressed immediately after hand-picking, with the juice left to settle in tank overnight before being racked and fermentation introduced. The winery’s aim is to minimize intervention in order to obtain the purest and finest expression of the pristine fruit. The juice was fermented in tanks and neutral oak at low temperatures over 12 weeks, helping to maintain the distinctive racy acidity and dry finish for which Riesling is renowned.

Serving Hints:
Isolation Ridge Riesling is ideally served chilled and complements a wide range of foods including seafood and lightly-spiced appetizers and first courses.