



VINTAGE

The wettest Spring in memory made the 2023 growing season one of the most challenging we have experienced in the Yarra Valley. Lots of hard work in the vineyard coupled with an unusually dry February saved the day and we harvested a lovely crop, albeit three weeks later than usual. The long, cool ripening season produced wines with lovely natural acidity and excellent flavour development.

VINEYARD & VINIFICATION

Cabernet Franc from 40-year-old, ungrafted vines on a warm, west-facing slope at our Long Gully Vineyard in Healesville. Hand picked and 100% destemmed before undergoing fermentation by indigenous yeast in an open pot. Hand plunged for super soft extraction – we want to keep the lightness in our Franc. Pressed off after 8 days to mature in old oak for 10 months. The wine is bottled unfiltered and unfiltered.

TASTING

Intense, deep ruby-purple in colour. Lifted aromas of violets and a red berry compote dominated by wild strawberries and raspberry. The savoury component is strong with bramble, blue stones and a sanguine ironstone character. The palate starts soft and plump with blueberries and that distinct bell-pepper character often associated with Cabernet. Chalky tannins build to a full but stoney finish.

PAIRS WITH

Pappardelle with wild mushroom ragu.

ANALYSIS

13% Alc. 3.55 pH. 6.0g/L TA

