

# MURDOCH HILL

'vis à vis' cabernet franc 2023



**LEGEND**  
AUSTRALIAN WINE IMPORTS

**Winemaker:** Michael Downer

**Grape(s):** Cabernet Franc

**GI:** Adelaide Hills, South Australia

**Site(s):** Estate Vineyard in Oakbank

**Vintage notes:** 2023 was a difficult and varied growing season, but one that ultimately resulted in pristine and chiseled wines of great fruit and acidity. A cool and wet spring and early summer gave way to milder conditions just as flower commenced. Good-sized canopies, a smaller than average crop together with a warm February enhanced early ripening. However, cooler than average conditions in March and April slowed ripening considerably with the latest crops having to hang into late April to May to reach target sugar levels.

**Vineyard notes:** The Murdoch Hill vineyard is situated in the cool climate Adelaide Hills, near the township of Oakbank, in an undulating valley 420m in elevation. The soil structure is predominately sandy loam over medium clay subsoil's, with varying levels of ironstone, quartz and schist rock. Planted in 1998, these vines are cane pruned with vertical shoot positioning (VSP) with extensive shoot thinning, canopy trimming and bunch thinning to control the yield.

**Winemaking:** Hand picked. Small batch open fermenters with wild, spontaneous ferments. 100% destemmed, then racked into mostly older (10% new) French barriques. Aged for 10 months.

**Closure:** Stelvin **ABV:** 12.5%

**Legend tasting notes:** Aromas of red and purple fruit – red cherry, plum, currant, and lilly pilly (a tart, native berry) – alongside savory elements of saltbush, violets, green pepper, smoked cedar, crushed leaves, and dark chocolate. The palate is supple and long, with great length, subtlety, and complexity.