

## Vis a Vis Cabernet Franc, Murdoch Hill

Adelaide Hills, Australia



<b>Product code</b>	RHo6ZZRC
<b>Grapes</b>	Cabernet Franc
<b>Country</b>	AUSTRALIA
<b>ABV%</b>	13.5
<b>Case Size</b>	6
<b>Closure Style</b>	Screw Cap
<b>Producer</b>	Murdoch Hill
<b>Vintage</b>	2021



Vegan



Vegetarian

## MURDOCH HILL

### Producer

A range of authentic, sustainable wines that show the great character, elegance and finesse of the Adelaide Hills. Harriet first tasted these wines in situ in 2016. Michael is the fourth generation to farm this plot, but the first to put a unique stamp on the wines emerging. His approach is to make wines focussed on being honest to their origins and express creativity. He works to build freshness and vibrancy in the wines. "I simply wanted to come home and make wine that shows a sense of place, something that is embedded in the European wine culture. This required moving in a more minimalistic winemaking approach utilising wild yeasts, gentle extraction techniques, reducing additions to show the purity of fruit, overall I wanted to make delicious drinkable wine styles that are".

### Tasting Notes

Brambly red berry aromas with plenty of spice, smoky whole bunch notes, pepper and dark chocolate. Juicy and dark fruited on the palate with a silky texture, ripe tannins, depth and complexity.

### Winemaking

Fruit from a sandy/loamy block on our Estate vineyard in Oakbank giving it a fragrant, lifted style. Small quantities with only 180 dozen made. 100% destemmed and less than 10% new oak.

### Awards

Halliday Wine Companion - 92 points

The Winefront - 93 points

James Suckling - 93 points

Adelaide Hills Wine Show - Bronze Medal