



## 2025 VIS-À-VIS CAB FRANC

REGION:	ADELAIDE HILLS, SOUTH AUSTRALIA
HARVEST DATE:	MARCH 2025
ALCOHOL:	12.5% ALC
WINEMAKER:	MICHAEL DOWNER

### VINEYARD & WINEMAKING:

Sourced from our estate vineyard in Oakbank of the Adelaide Hills, at 400m this receives cool nights to retain good natural acidity and freshness. The Cabernet Franc is from a particularly sandy part with a touch of Quartz which adds in the lifted fruit quality of this wine. Sustainable practices. Zero herbicide, organic program.

The growing season in the Adelaide Hills in 2025 had early bud burst followed by a long, dry growing season and consistently cool evening temperatures. Low rainfall and minimal disease pressure encouraged slow, even ripening, retaining natural acidity and drive. The resulting fruit showed excellent balance, concentration and clear site expression.

This wine is made to best express both the unique characters of Cabernet Franc and of the Adelaide Hills, using a more hands off winemaking approach with more traditional techniques. Including a high proportion of whole bunches, natural fermentation & indigenous yeast.

