



# MAYFIELD 'JONTY MET OTTO' CABERNET FRANC 2023

The history of Mayfield dates back to 1815 when explorer, William Charles Wentworth, was granted Mayfield as a thank you for his earlier crossing of the Blue Mountains.

**Vineyard:** A gentle aspect with a north facing slope at the eastern end of the vineyard.

**Vintage:** 2023 was characterised by the cool wet spring. We had to spend a great deal of time in the vineyard managing the crop levels to ensure that the fruit ripened to perfection. During February and March, we experienced consistent warmer weather. This extended the growing season and allowed the fruit to be both phenologically and flavour ripe.

**Tasting Note:** A wine with lighter tannins and a focus on red fruit flavours, floral notes, and a herbal side; high acidity and moderately low tannin. On the nose it shows lovely roasted red pepper, raspberry sauce, jalapeño, fresh raspberry, and wet gravel. Flavours of sour cherry, smoky tomato, dried oregano, and sweet pepper dominate. The taste will burst through your palate and drop out quickly with a subtle tingle from the acidity.

**Winemaking:** Destemmed and crushed to small open fermenters. The ferment was alternatively hand plunged and pumped-over for gentle extraction of tannins. At the completion of fermentation, the wine was transferred to second fill (45%) and older French oak puncheons (500 litres) and hogsheads (300 litres) including Boutes barrels from Bordeaux for 12 months.

**Viticulturist:** Charles Simons  
**Winemaker:** Drew Tuckwell  
**Variety:** 100% Cabernet Franc  
**Region:** Orange, NSW Central Highlands  
**Elevation:** 900-924m  
**Alc/Vol:** 12.0%  
**pH:** 3.30 **TA:** 7.0g/L

