

## William Murdoch Cabernet Sauvignon Cabernet Franc 2010

### The Story

William Murdoch Wines is a family owned business with the family participating in all aspects of the vineyard and winery operations. The company aspires only to be a boutique supplier of fine wine producing limited quantities of elegant, organic, fine wines.

The vineyard is operated on organic principles and is in transition to Biogrow organic certification which we hope to attain for the 2010 vintage.

### The Vineyard

13.15 ha site in the heart of the Gimblett Gravels, the vineyard, planted in 1999, is devoted to the proven Hawke's Bay red varietals, 18% to Cabernet Sauvignon, 33% Merlot in two separated blocks, 37% Syrah, consisting the Chave and MS clones, 7% to Malbec and 5% Cabernet Franc. Surrounded by the vineyards of Mission, Matariki and CJ Pask, with the now Trinity Hill owned block of Mark Blake just down the lane, the Murdoch Wines site in Gimblett Road is as blue-chip as you could ever have. The belief at Murdoch Wines is in "hands-off viticulture", allowing the organic balance of the vines and site come into play.

### Vintage 2010

The growing season kicked off relatively early in September 2009. The weather in spring was variable with particularly cold periods in October. The unsettled weather continued through early summer and it was not until February that Hawke's Bay finally enjoyed consistently warm dry conditions. An amazing Indian summer then followed with average temperatures in the early 20s° C and little rainfall until May. These conditions were excellent for flavour development in our grapes and allowed for ideal maturity in tannins. Picking decisions were made on flavour with no weather or disease pressure influencing the timing.

### Winemaking

Gentle, respectful handling is the hallmark of our winemaking. We hand pick and gently destem our grapes. Our wines ferment slowly with indigenous yeast. Once ferment is finished, the new wine continues to macerate with its skins until a balance is achieved between the fruit weight and wine structure. The skins are then pressed using a traditional basket press. Our individual batches of wine spend winter and spring in barrel before we rack and blend in early summer. The new blends are then returned to barrel to mature until we feel they are perfectly balanced and ready to bottle. 2010 spent 19 months in barrel (50 % new) and was lightly fined with organic egg whites before bottling.



info@thewinecave.nz

(+64) 9 930-8115

 <https://www.winecave.nz/>

 @TheWineCaveNZ

 @Thewinecavenz

### Tasting Note

Classical, textbook, Cabernet aromas of crushed, dried leaves, and violets along with mineral notes of baked earth. Great clarity and purity on the palate. Dry, with restrained blackcurrant and dark chocolate flavours, a silky texture and very fine tannins that linger on the palate. A wine of elegance and restraint. Suave and well balanced for drinking now or cellaring for 3 – 5 years.

<b>Alcohol Percentage</b>	<b>13 %</b>
<b>Residual Sugar</b>	<b>Dry</b>
<b>T.A.</b>	<b>5.7 g/L</b>
<b>Aging Potential</b>	<b>10+ years</b>
<b>Varieties</b>	81% Cabernet Sauvignon, 9% Cabernet Franc, 5% Merlot and 5% Malbec.



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