



Cellar Door Exclusive



Cabernet Franc 2024

The Wine

At Maxwell, employees reaching their 5-year milestone can create their own wine, no questions asked, as long as it’s commercially viable. They work with the winemaking and sales and marketing teams to bring it from vineyard to market.

Fabian Lehmann, our incredibly talented Executive Chef, chose to make a Cabernet Franc (dubbed “Cab Fab”) His inspiration to create a wine that stands apart from our usual range, driven by a desire for diversity, both in style and in its versatility with food. It’s a wine designed to complement a wide variety of dishes, made to shine in a restaurant setting through many great pairings. - If it lasts long enough.

Vintage Conditions

The September 23/24 season began with a wet and windy spring, continuing rain into summer that saturated soil moisture levels. A precise approach to our spray program prevented any disease issues. February and March provided perfect conditions, with mild days and nights allowing fruit to ripen beautifully. Vintage started in mid-February, with the majority of blocks harvested in March, marking a return to the new norm.

We saw below-average yields in most varieties and aided by the vigour from a wet spring; the vines achieved ideal maturity. A short heat wave lasting three days at 37 degrees brought the harvest to a peak with our last grapes being picked in the third week of March. Overall, the season has provided white wines with good acidity and flavour, and an elegance in the reds.

Colour & Aroma

Bright ruby red. Aromatics of raspberry, red currant, violet florals and dried herbs.

Palate

Medium bodied, bright red raspberry fruits, vibrant acidity, spices. Earthy beetroot, toasted buckwheat and dried florals supported by fine smooth tannins that give freshness and length.

Pairing

Venison tartare with salt-baked beetroot, toasted buckwheat, and juniper. And for a cosy autumn night in, it’s the perfect match for a bowl of Pasta alla Gricia.

Technical Notes

| Varietal Composition | Region (GI) | Alcohol |
|--|---|-----------------|
| Cabernet Franc 100% | McLaren Vale | 13.5% Alc./Vol. |
| Residual Sugar | TA | pH |
| 1.37g/L | 6.g/L | 3.42 |
| Winemaker | Winemaking Notes | |
| Kate Petering Mark Maxwell Fabian Lehman (Honorary Winemaker) | Fabian’s choice of Cabernet Franc entailed finding a suitable vineyard in MV to pick early to capture the essence of the variety. 7 days fermenting on skins before being lightly pressed into season French oak hogsheads. Cellar for 3-5 years. | |