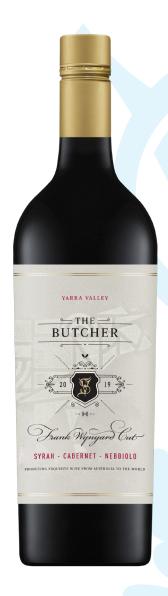


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# 2022 THE BUTCHER | FRANK WYNYARD CUT



#### 2022 VINTAGE

Winter was half a degree warmer than the 25-year average, so although vines were still dormant, bud burst was a few days earlier than average. Spring saw 100mm more rain than normal, and unsettled weather around Melbourne Cup saw a poor flowering and fruit set. This significantly lowered the crop by reducing bunches and making the remaining much smaller. Summer was significantly hotter, one degree more than the 25-year average, although high rainfall in January meant no excessive heat spikes. Overall, a wetter and hotter year with low yield resulted in a small but high-quality crop.

#### **VITICULTURE & WINEMAKING**

This wine is a life celebration of our family patriarch, Frank Wynyard Butcher, a horticultural scientist who throughout his career was attracted to experimenting with diverse and innovative plant species. Through this fascination with research he imbued a love for something different and hence our quest for alternative grape varieties which is a hallmark of this red blend.

With this wine, we add a modern twist to an age-old Australian blend to create a rich, flavoursome red wine. The Syrah delivers the fruit, the Cabernet adds a savoury focus and the Nebbiolo brings it all together with elegant structure.

#### **TASTING**

With this wine, we add a modern twist to an age-old Australian blend to create a rich, flavoursome red wine. The Syrah delivers the fruit, the Cabernet adds a savoury focus and the Nebbiolo brings it all together with elegant structure.

### **PAIRING**

A juicy Ribeye steak with hasselback potatoes and a red wine jus.