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Muratie Hercules Du Preez 2022

This Cabernet Franc delivers a sense of place. The vineyard's careful cultivation, as well as the thoughtful oaking, deliver concentrated and rich aromas. This medium-bodied wine with its fresh tannins promises much for those patient enough to cellar it. It shows concentrated dark fruit (blackberries and plums), pencil shavings and bell peppers, underscored by fresh acidity and framed by cedar wood.

It pairs exceptionally well with grilled lamb, roasted pork, pot roast and vegetables such as stuffed peppers, spinach, mushrooms and eggplant.

variety : Cabernet Franc | 100%
winery : Muratie Wine Estate
winemaker : Hattingh de Villiers
wine of origin :
analysis : **alc :** 14.05 % vol **rs :** 2.2 g/l **pH :** 3.58 **ta :** 5.5 g/l
type : Red **style :** Dry **body :** Medium
pack : Bottle **size :** 750ml **closure :** Cork

2025 Michelangelo Awards - Gold
2025 Tim Atkin SA Special Report - 93 points



Muratie's sixth owner from 1743-1748 brought a fair dose of French flair to the farm, something that is reflected in the refinement of this distinctive wine. Hercules the Third had a calm, composed demeanour. He was the first South African-born owner of Muratie who could read and write (French and Dutch) – writing poetry and practising calligraphy were some of his favourite hobbies. After an eventful childhood with his militia leader father's involvement in political tumult, the younger Hercules enjoyed Muratie's restful way of life and was active in the church as a deacon.

in the vineyard : The Muratie Cabernet Franc was made from one carefully selected block on the estate. The vines were planted in 2002. The vineyard is north-west facing and at an average elevation of 210 m above sea level. The rootstock is Richter 110 and the vines cover 2.06 hectares on the deep decomposed granite soils of our mountain slopes.

about the harvest: The grapes were hand-harvested, yielding 7.5 tonnes per hectare.

in the cellar : The grapes were crushed, destalked and pumped into a combination of stainless steel and open fermenters. A controlled fermentation was ensured and regular pump-overs and punch-downs were done. Maturation took place in small 225L French oak barrels for 20 months. The fruit, tannin structure and fine acidity indicate a wine of balance and finesse, reflective of the Simonsberg terroir.

Muratie Wine Estate

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