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Gold Club April 2026

Patch Wines 2024 Cabernet Franc Ringwood East, Victoria, Australia

About the wine: Patch Wines is a partnership between Kirilly Gordon and Matt Talbot, who came together during a brief stint in the Yarra Valley pre-2020. The brand started randomly when a “patch” of ripe grapes needed a home, and the idea to create Patch Wine was born. Today, Kirilly & Matt’s wine represents their combined experience, creativity, and love of the craft. Every bottle reflects the philosophy of minimal intervention, a blend of intuition and respect for the science of winemaking. These wines are made to be honest, well-crafted, and deeply enjoyable. This wine is 100% Cabernet Franc harvested from the Nagambie Lakes appellation in the Victoria region of Australia. The success of the 2023 vintage led them to say, “Hey, let’s do that again!” Unfortunately, the vineyard was pulled out, making this the last vintage of this beautiful wine!

About the Region: Located 90 minutes north of Melbourne, the Nagambie Lakes wine region in Central Victoria is a renowned sub-region of the Goulburn Valley, known for its historic vineyards, Mediterranean climate, and unique, water-influenced terroir. It is famous for producing high-quality Shiraz and Australia's premier Marsanne, along with Cabernet Sauvignon. The area is defined by Lake Nagambie, the Goulburn River, and numerous creeks, providing essential water for irrigation and creating a moderating influence on the climate. A warm, inland region that benefits from significant seasonal and daily temperature variations, allowing for slow grape maturation. While famous for Shiraz and Marsanne, the region also excels with Grenache, Mourvèdre, and Viognier. The region offers a mix of historic, rustic experiences and modern luxury, making it a top destination for a weekend getaway.

Tasting Notes: The 2024 Patch Cabernet Franc is a highly fragrant, light-to-medium-bodied red described as juicy and glossy, featuring aromatic notes of rhubarb, gooseberry, and red/black cherry. Produced in small quantities (only 650 bottles!), this “quaffable” wine is fermented on skins and aged in old oak, presenting savory and forest floor characters. We picked up ripe red fruits of strawberry and raspberry on the palate... small notes of tobacco and herbs as well! It has a small peppery finish as well... it’s a super-versatile food wine! It has medium acidity, and moderate, exceptionally smooth tannins. We liked it!

Food Pairing: Featuring bright acidity, herbaceous notes, and savory fruit, pairs best with roasted meats, earthy vegetables, and herbs. The high acidity of a Cabernet Franc also makes it an excellent match for dishes with roasted tomato or slightly acidic sauces... think a wild meat ragu! This would also pair wonderfully with vegetarian dishes/ side dishes like Portobello mushroom burgers, roasted root vegetables, ratatouille, or lentils with herbs. The Aussies would pair this with kangaroo... but we're going to pass, thank you! Our favorite pairing??? Grilled Bison Sliders with Hatch Chile Jam!! Doesn't that sound amazing?!

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