

**GRAFT**  
WINE COMPANY

# MURDOCH HILL RED BLEND / MURDOCH HILL / 2017 / ADELAIDE HILLS / AUSTRALIA

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## PRODUCER

Murdoch Hill has been in the Downer family since 1939 but vines were first planted here only in 1998. The farm is on the eastern side of the Adelaide Hills in the Onkaparinga Valley, with 21 hectares of vineyard on shallow red loam soils packed with schist and limestone and up to 516 metres above sea level. Since taking over the winemaking reins in 2012, Michael Downer has taken the farm's wines to similar heights.

## VITICULTURE + VINIFICATION

The Murdoch Hill vineyard situated in the cool climate Adelaide Hills near the township of Oakbank, in an undulating valley 420m in elevation. The Cabernet Sauvignon and Syrah selected for this wines are sourced from a predominately east-facing slope producing fruit of more finesse by avoiding the harsh afternoon sun. The soil structure is predominately sandy loam over medium clay subsoil's, with varying levels of ironstone, quartz and schist rock. These vines are cane pruned with vertical shoot positioning (VSP) with extensive shoot thinning, canopy trimming and bunch thinning to control the yield. The mild to warm ripening days with cool breezes at night allow full ripeness whilst retaining vibrancy and freshness with good natural acidity. Whole bunches were hand harvested, de-stemmed into open fermenters. The wine was matured in older French barriques with for 10 months before bottling with any fining or filtration. A delicate approach during fermentation with pump over's and hand plunging employed to give gentle extraction of colour, flavour and tannins. Extended maceration on skins for 2-4 weeks has built this wine, giving layers to the palate and a soft tannin profile. YES

## TASTING NOTE

It displays typical lifted Cabernet aromas of mulberry with the Merlot bringing more bright red and black fruits, overall a bright persistent red fruited wine with soft fine grain tannins and vibrant acidity.

## FACTS + STATS

WINEMAKER	MICHAEL DOWNER
VARIETIES	60% CABERNET SAUVIGNON, 30% MERLOT, 10% SHIRAZ
APPELLATION	ADELAIDE HILLS
FORMAT	0.750L
CLOSURE	SCREW TOP
ALCOHOL	13.5%
SUGAR	0 G/L
TOTAL ACIDITY	0 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	NA MG/L
CASE SIZE	12

