

GRAFT
WINE COMPANY

MURDOCH HILL SYRAH / 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 Cronberry block is a predominately east-facing slope producing Shiraz 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. The grapes are hand picked and de-stemmed into open fermenters with varying levels of whole bunches. Gentle pump over's and plunging used to retain freshness. After a period of extended maceration on skins the wine was then pressed and matured in a combination of new (25%) and older French oak barriques and puncheons for 10 months before bottling. YES

TASTING NOTE

A typical cool climate Shiraz with fragrant perfumed red fruits, pepper and spice notes. The palate shows succulent red fruits of raspberries and cherries, a medium smooth bodied wine that is supported well with quality French oak. The tannins are fine and savoury with lingering flavours of red fruits and spice, a gentle but persistent wine.

FACTS + STATS

WINEMAKER	MICHAEL DOWNER
VARIETIES	100% 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

