

GRAFT
WINE COMPANY

ARTISAN SERIES TILBURY CHARDONNAY /
MURDOCH HILL / 2020 / 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

From a selection of vineyards, predominately from a high altitude vineyard in the Piccadilly Valley the remaining fruit is sourced from the Lobethal districts. These are mature vines with a mix of clones, Bernard C76, C95 & C96 with I10VI, G9V7 and Mendoza clones. The elevation (450-550m) in this cool climate coupled with a range of aspects provides naturally high acidity with depth of fruit to produce a refined elegant style of Chardonnay. The hand picked grapes were part whole berry & whole bunch pressed, due to the natural balance of the fruit no acidification was required before fermentation in older French oak. Partial malolactic fermentation was allowed with a touch of lees stirring to add complexity and depth whilst being careful to keep the wine focused to display the unique qualities of the vineyard. Partial malolactic fermentation.

TASTING NOTE

The Tilbury is an open carriage with large wheels making it a light, fast and dangerous carriage with an elaborate suspension system for a softer ride. So a lot like this Chardonnay with its rapier intensity enveloped with a soft, warming feel that goes on and on.

FACTS + STATS

WINEMAKER	MICHAEL DOWNER
VARIETIES	100% CHARDONNAY
APPELLATION	ADELAIDE HILLS
CLOSURE	SCREW TOP
ALCOHOL	12.5%
SUGAR	0 G/L
TOTAL ACIDITY	0 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	__NULL MG/L
CASE SIZE	6

