

GRAFT
WINE COMPANY

MURDOCH HILL CHARDONNAY / MURDOCH HILL / 2021 / 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

Premium vineyards from the Lobethal district, Oakbank and the Piccadilly Valley were selected for this Chardonnay. Each small parcel provides a different profile giving an overall complex wine, clonal material included Bernard clones 76, 96 with parcels from I10V1 and sparkling clone G9V7. The fruit was hand picked then kept in cold storage at two degrees for several days. The fruit is whole bunch and whole berry pressed straight to barrel with a mix of barriques, puncheons and foudre with 15% new oak. The juice was fermented naturally with largely no malolactic fermentation, a small selection see partial malo to add complexity and soften the often-high acidity. Partial malolactic.

TASTING NOTE

This modern refined style of Chardonnay exhibits all the typical characters of the Adelaide Hills, displaying white peach, citrus and grapefruit's with a fine acid line. Careful lees work and oak selection give this wine complexity and structural support.

FACTS + STATS

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| WINEMAKER | MICHAEL DOWNER |
| VARIETIES | 100% CHARDONNAY |
| APPELLATION | ADELAIDE HILLS |
| CLOSURE | SCREW TOP |
| ALCOHOL | 13% |
| SUGAR | 0 G/L |
| TOTAL ACIDITY | 0 G/L |
| ORGANIC | NO |
| BIODYNAMIC | NO |
| VEGAN | YES |
| VEGETARIAN | YES |
| TOTAL SULPHUR | __NULL MG/L |
| CASE SIZE | 12 |

