

MURDOCH HILL PINOT NOIR / MURDOCH HILL / 2019 / 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

A selection from vineyards in the high altitude Piccadilly Valley from Uraidla, Here the vineyards have a North West aspect giving plenty of sunshine required to express this intriguing grape varietal to it's full potential. These vines stand at 525m taking a few degrees edge off the summer heat with very cool night temperatures, retaining beautiful natural acidity. The fruit was hand picked and de-stemmed, allowing for the retention of whole berries, open fermented in small one ton vats. Varying levels of whole bunches were included in the ferments ranging from 25% - 100%, this aided structure and spice to the wine. Minimal maceration during fermentation was adopted to produce a elegant wine style. Varying levels of whole bunches were included in the ferments ranging from 25% - 100%, this aided structure and spice to the wine. Matured in French barriqes with 15% new oak to achieve complexity and length to the wine.

TASTING NOTE

This Adelaide Hills expression of Pinot Noir displays classic lifted cherry fruits and savory spice, early picking keeps this wine vibrant and fresh whilst showing softness with juicy strawberry fruits and supportive sappy fine tannins from careful stalk management.

FACTS + STATS

WINEMAKER	MICHAEL DOWNER
VARIETIES	PINOT NOIR
APPELLATION	ADELAIDE HILLS
CLOSURE	SCREW TOP
ALCOHOL	13%
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES

