

GRAFT
WINE COMPANY

MURDOCH HILL SAUVIGNON BLANC / 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

The Murdoch Hill vineyard situated in the cool climate Adelaide Hills near the township of Oakbank, in an undulating valley 420m in elevation. The Sauvignon Blanc vines are provided with a range of aspects from South, East and Northern, giving a variety of soils and sunlight to aid in the complexity of flavour development. The soil structure in this area is predominately sandy loam over medium clay sub-soils, with varying levels of ironstone, quartz and schist rock. The vines are cane pruned with vertical shoot positioning (VSP), shoot thinning, canopy trimming and bunch thinning when required. This diligent approach to canopy management has attributed to the elegant style of the wine. The Sauvignon Blanc grapes are hand picked in whole bunches before the fruit is crushed then chilled and gently pressed. The juice is cold settled and racked before a slow fermented using selective yeast in stainless steel tanks. This method seeks to express all the fine attributes of this wine style. While 30% of this wine is warm settled to retain more solids and then fermented using wild spontaneous yeast in older barriques, this helps aid in texture and structure to the wine. No. Older barrels.

TASTING NOTE

A vibrant and bright pale white wine with notes of aromatic stone and tropical fruits on the nose. This Sauvignon Blanc carries the signature characteristics of the Adelaide Hills' style with a clean and crisp palate of gooseberries and citrus fruits, followed by delicate acidity and a complementing mineral finish.

FACTS + STATS

WINEMAKER	MICHAEL DOWNER
VARIETIES	100% SAUVIGNON BLANC
APPELLATION	ADELAIDE HILLS
CLOSURE	SCREW TOP
ALCOHOL	11.5%
SUGAR	0 G/L
TOTAL ACIDITY	8.6 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	__NULL MG/L
CASE SIZE	12

