

Murdoch Hill

Sauvignon Blanc Adelaide Hills



Vineyard notes: The Murdoch Hill vineyard is 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, giving a variety of soils and sunlight to aid in the complexity of flavor 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.

Winemaking: The sauvignon blanc grapes are hand-picked in whole bunches before the fruit is crushed then chilled and gently pressed. 70% of the juice is cold settled and racked before a slow ferment in stainless steel tanks. 30% is warm settled to retain more solids and then fermented using wild spontaneous yeast in older barriques. pH 3.08, TA 8.6 g/L.

Grape varieties : Sauvignon Blanc

Alcohol : 12%

Tasting notes :

Vibrant and bright sauvignon blanc, with notes of aromatic stone and tropical fruits on the nose. This wine carries the signature characteristics of the Adelaide Hills style, with a clean and crisp palate of gooseberries, finger lime (a punchy native citrus) and lemon myrtle, followed by delicate acidity and a dry, stony finish.



Sustainable

