

MURDOCH HILL

VINEYARD & WINERY OAKBANK, ADELAIDE HILLS

2018 CHARDONNAY

STYLE

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.

VINEYARD SELECTION:

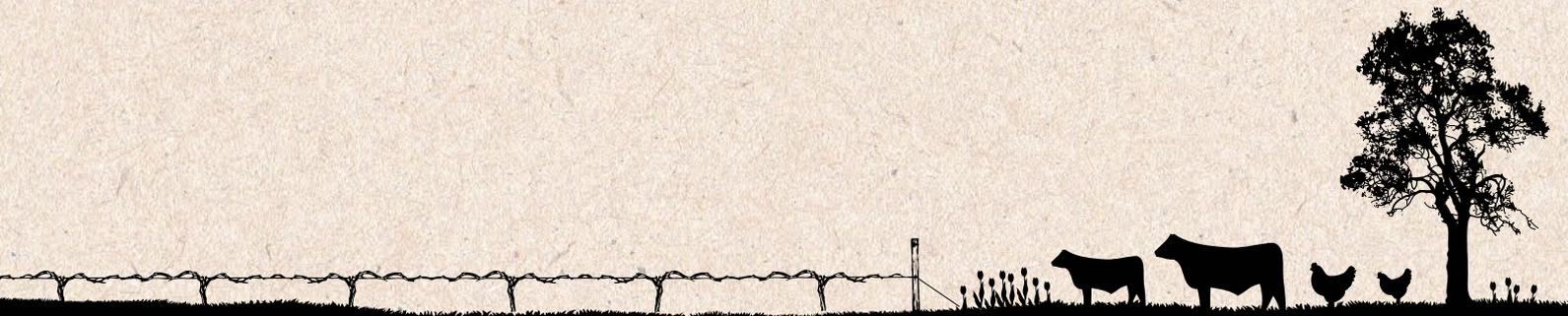
Premium vineyards from the Lobethal district, Oakbank and the Piccadilly Valley were selected for this Chardonnay. Each small parcel provides a different profile giving an overall complex wine, clonal material included Bernard clones 76, 96 with parcels from 110V1 and sparkling clone G9V7.

VINTAGE:

The growing season experienced variable weather with good subsoil moisture from late winter rains. Summer experienced some warm to hot periods, this was always followed with cooler condition to keep healthy canopies and protect the bunches. During veraison this trend continued leading to excellent flavour development with picking decisions critical for capturing the good natural acidity with depth of fruit.

WINEMAKING:

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.



Our vision is to produce authentic, sustainable wines that show great character, elegance and finesse. Sourcing from high quality parcels of fruit within the Adelaide Hills. Each variety hand picked & gently handled in the winery. A mix of old and new techniques to best express the season and place. Winemaker, Michael Downer

★★★★★ FIVE STAR WINERY 2020 - JAMES HALLIDAY