

The
ARTISAN
HAND CRAFTED BY MURDOCH HILL



2014 PHAETON PINOT NOIR

REGION:	ADELAIDE HILLS, SOUTH AUSTRALIA
SUB REGION:	PICCADILLY VALLEY
HARVEST DATE:	3RD APRIL 2014
DATE BOTTLED:	26TH NOVEMBER 2014
ALCOHOL:	13.0% ALC
WINEMAKER:	MICHAEL DOWNER

VINEYARD:

A high altitude vineyard standing at 550m in the Piccadilly Valley of the Adelaide Hills. This Steep East facing vineyard with mature vines was planted to a mix of MV6, 114 & 115 clones. This cold location and aspect protect the vines from the afternoon sun resulting in a much later ripening vineyard and provides extraordinary conditions to produce premium Pinot Noir of great elegance, vibrancy and structure.

WINEMAKING:

The wine was made with extraordinary care, each clone was hand picked and then fermented separately using a more delicate touch. Retaining whole berries and the inclusion of whole bunches with gentle pump over's help to retain elegance and show the purity of the vineyard.

Older French oak barrels were selected to mature the wine for a period of 9 months to retain the vibrant fruit characters. The best barrels were selected for this limited wine before the wine was bottled without fining or filtration.

The resulting wine has beautiful raspberry, clove and spice aromatics with subtle red fruits supported by a textural palate with firm sappy tannins that is supported by the incredible depth of fruit.

THE PHAETON STORY:



The Phaeton is a sport carriage with typically four extravagantly large wheels used in the 19th century.

REVIEWS:

95 Points, James Halliday's Wine Companion 2016

93 Points, Mike Bennie, The Wine Front

