

The
ARTISAN
HAND CRAFTED BY MURDOCH HILL



2017 PHAETON PINOT NOIR

REGION:	ADELAIDE HILLS, SOUTH AUSTRALIA
SUB REGION:	PICCADILLY VALLEY
HARVEST DATE:	MARCH/APRIL 2017
DATE BOTTLED:	31ST OF JANUARY 2018
ALCOHOL:	13% ALC
WINEMAKER:	MICHAEL DOWNER

VINEYARD:

The wine is sourced from the high altitude Piccadilly Valley of the Adelaide Hills, from vines planted in the mid 90's, the high elevation and large diurnal shift in temperature provide a very cool environment to produce quality Pinot Noir.

The first vineyard is from the town of Piccadilly below Mt Lofty and provides pretty aromatics with a fine delicate line of fruit whilst the second vineyard in Uraidla on a steep east facing slope on a rather shallow hard soils naturally yields very low to provide structure and persistence. The vine are a selection of 114/114 and MV6.

WINEMAKING:

Minimal winemaking influence is practiced to ensure the characters of the vineyard thrive, with spontaneous ferments and varying levels of whole bunches in small one tone open ferments. These traditional practices provide incredible aromatics of spice and clove whilst adding fine-layered texture to the wines. Oak maturation is kept to a minimum with older French oak used for a period of 9-10 months to best express the characters of the vineyard.

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

THE PHAETON STORY:



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

