

MURDOCH HILL

VINEYARD & WINERY OAKBANK, ADELAIDE HILLS

2020 SAUVIGNON BLANC

Region: Adelaide Hills SA

Harvest Date: February, 2020

Alcohol: 11.5%

Winemaker: Michael Downer

pH: 3.08 TA: 8.6 g/L

STYLE

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.

VINEYARD:

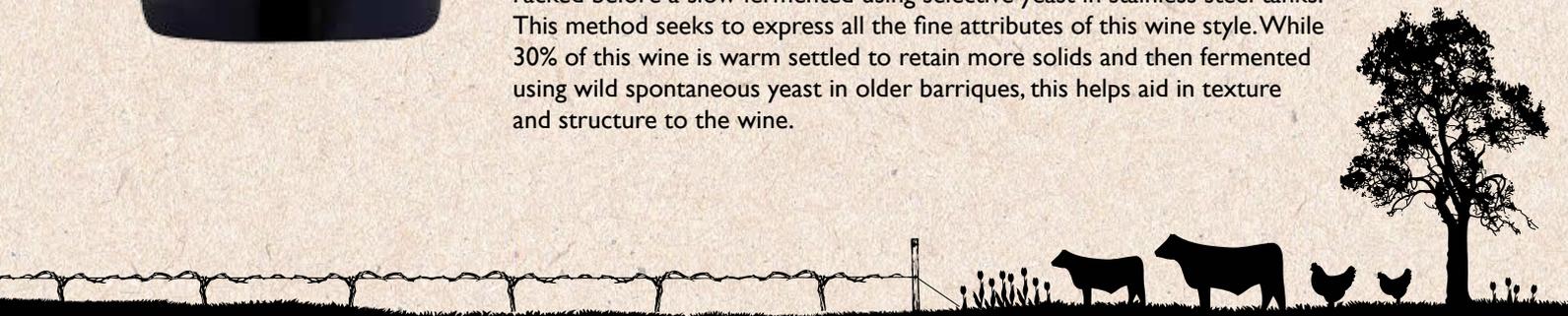
The Murdoch Hill vineyard situated in the cool climate Adelaide Hills near the township of Oakbank, in an undulating valley 420m in elevation. The Sauvignon Blanc vines are provided with a range of aspects from South, East and Northern, giving a variety of soils and sunlight to aid in the complexity 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.

VINTAGE:

Overall 2020 has produced some outstanding fruit, although coming with challenges with testing condition from an extremely dry winter and spring, coupled with poor flowering condition gave low vigour vines with an extremely low crop. Fortunately, moderate rain events in mid and late January refreshed the vines and set them up for veraison. This period leading into harvest was text book cool Adelaide Hills conditions and with the low yields gave rise to concentrated flavours with high natural acidity.

WINEMAKING:

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.



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