

The
ARTISAN
HAND CRAFTED BY MURDOCH HILL



2019 SURREY PINOT MEUNIER

REGION:	ADELAIDE HILLS, SOUTH AUSTRALIA
SUB REGION:	PICCADILLY VALLEY
HARVEST DATE:	MARCH 2018
ALCOHOL:	12.5% ALC
WINEMAKER:	MICHAEL DOWNER

VINEYARDS:

A high altitude vineyard in the Piccadilly Valley of the Adelaide Hills, the Pinot Meunier vines planted in 1996 have a North West aspect giving plenty of sunshine required to express this intriguing grape varietal to its full potential. These vines stand at 525m taking a few degrees edge off the summer heat with very cool night temperatures, retaining beautiful natural acidity.

WINEMAKING:

This wine is made to best express both the unique characters of Pinot Meunier and of the Adelaide Hills, using a more hands off winemaking approach with more traditional techniques. Including a high proportion of whole bunches, natural fermentation from indigenous yeast, no acidification and bottling without any fining or filtration. The wine is matured in older French oak for a short period to best express the fruit.

2019 gave little but concentrated clean fruit, with average spring rainfall and a very dry summer, several heat-waves near harvest result in early picking, importantly cold nights through out Feb/Mar help retain brightness to the fruit profile and high natural acidity.

Small batch open fermenters with wild spontaneous ferments. 40% whole bunch inclusion on average. Maturation in barrique and punchoens, with 20% new Austrian Stockinger oak for 6 months.

THE SURREY STORY:



The Surrey is a popular choice for people moving up to six passengers, its rigid frame and open sides make for a solid ride with a feeling of freedom.

