

The
ARTISAN
HAND CRAFTED BY MURDOCH HILL



2017 TILBURY CHARDONNAY

REGION:	ADELAIDE HILLS, SOUTH AUSTRALIA
SUB REGION:	PICCADILLY VALLEY, LOBETHAL & KENTON VALLEY.
HARVEST DATE:	MARCH & APRIL 2017
DATE BOTTLED:	22ND JANUARY 2018
ALCOHOL:	12.5% ALC
WINEMAKER:	MICHAEL DOWNER

VINEYARD:

From a selection of vineyards, predominately from a high altitude vineyard in the Piccadilly Valley the remaining fruit is sourced from the Lobethal districts. These are mature vines with a mix of clones, Bernard C76, C95 & C96 with I10VI, G9V7 and Mendoza clones. The elevation (450-550m) in this cool climate coupled with a range of aspects provides naturally high acidity with depth of fruit to produce a refined elegant style of Chardonnay.

WINEMAKING:

The hand picked grapes were part whole berry & whole bunch pressed, due to the natural balance of the fruit no acidification was required before fermentation in older French oak. Partial malolactic fermentation was allowed with a touch of lees stirring to add complexity and depth whilst being careful to keep the wine focused to display the unique qualities of the vineyard.

THE TILBURY STORY:



The Tilbury is an open carriage with large wheels making it a light, fast and dangerous carriage with an elaborate suspension system for a softer ride.