



LEGEND



MURDOCH HILL

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Murdoch Hill 2018 Chardonnay

Winemaker: Michael Downer

Grape(s): Chardonnay

GI: Adelaide Hills (Mount Lofty Ranges, South Australia)

Site(s): Estate vineyard, plus sites in Lobethal District and Piccadilly Valley

Vintage notes: The growing season experienced variable weather with good subsoil moisture from late winter rains. Summer experienced some warm to hot periods, this was always followed with cooler condition to keep healthy canopies and protect the bunches. During veraison this trend continued, leading to excellent flavor development with picking decisions critical for capturing natural acidity with depth of fruit.

Vineyard notes: The Murdoch Hill vineyard is situated in the cool climate Adelaide Hills, near the township of Oakbank, in an undulating valley 420m in elevation. The soil structure is predominately sandy loam over medium clay subsoil's, with varying levels of ironstone, quartz and schist rock. These vines are cane pruned with vertical shoot positioning (VSP) with extensive shoot thinning, canopy trimming and bunch thinning to control the yield. Additional vineyards were selected for this wine, including ones from the Lobethal District and the Piccadilly Valley. Each small parcel provides a different profile giving an overall complex wine, clonal material included Bernard clones 76, 96 with parcels from I10V1 and sparkling clone G9V7.

Winemaking: The fruit was hand-picked then kept in cold storage at two degrees for several days. The fruit was whole bunch and whole berry pressed straight to barrel with a mix of barriques, puncheons and foudre, with 15% new oak. The juice was fermented naturally with a small selection seeing partial malolactic fermentation.

Closure: Stelvin

ABV: 13%

LEGEND tasting Notes: This modern refined style of chardonnay exhibits all the typical characters of the Adelaide Hills: slight reduction, plump fruit, and a strong acid line. Notes of white peach, finger lime (a pungent native citrus), blanched Atherton almond (a Queensland delicacy), and wet stone. Careful lees work and oak selection give this wine complexity and structural support.

Points: 93 Points (Suckling)