



## MURDOCH HILL

LEGEND Imports, LLC  
www.legendaustralia.com  
hello@legendaustralia.com

# Murdoch Hill 2017 'Red Blend'

**Winemaker:** Michael Downer

**Grape(s):** 70% Cabernet Sauvignon, 20% Merlot, 10% Syrah

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

**Site(s):** Estate vineyard

**Vintage notes:** The Adelaide Hills had a very wet winter. The average rainfall throughout the growing season coupled with low temperatures resulted in harvest four to six weeks later than in 2016. With control of yields (through fruit and shoot thinning), this year has the potential to be one of the truly great vintages of the Adelaide Hills.

**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 cabernet sauvignon and syrah selected for this wines are sourced from a predominately east-facing slope producing fruit of more finesse by avoiding the harsh afternoon sun. 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.

**Winemaking:** Whole bunches were hand-harvested and de-stemmed into open fermenters. A delicate approach during fermentation with pump overs and hand plunging employed to give gentle extraction of color, flavor, and tannins. Extended maceration on skins for 2-4 weeks. The wine was matured in older French barriques for 10 months before bottling without any fining or filtration.

**Closure:** Stelvin

**ABV:** 13.5%

**LEGEND tasting notes:** Bright, supple, and varietally correct, this wine delivers all the pleasure and versatility you could want in an early-drinking Bordeaux blend. Red fruited, with flavors of quandong (a red native peach), red currant, and plum. The savory notes are persistent and playful, of green bell pepper and strawberry acacia. Easy but complex.