

MURDOCH HILL

sauvignon blanc 2022



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Michael Downer

Grape(s): Sauvignon Blanc

GI: Adelaide Hills, South Australia

Site(s): Estate vineyard

Vintage notes: Vintage 2022 was celebrated for its long, cool ripening, without any of the negative consequences usually associated with La Niña seasons. Yields were slightly down from the robust 2021, but were generally close to average. Rainfall in January caused some concerns for mildew, but this was the last major rain of the season, and led to a dry, cool harvest, creating wines of precision, freshness, and expressiveness.

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 sauvignon blanc vines are provided with a range of aspects, giving a variety of soils and sunlight to aid in the complexity of flavor 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, shoot thinning, canopy trimming and bunch thinning when required. Farmed organically.

Winemaking: The sauvignon blanc grapes are hand-picked in whole bunches before the fruit is crushed then chilled and gently pressed. 90% of the juice is cold settled and racked before a slow ferment in stainless steel tanks. 10% is warm settled to retain more solids and then fermented using wild spontaneous yeast in older barriques.

Closure: Stelvin **ABV:** 12.5%

LEGEND tasting notes: A vibrant and bright sauvignon blanc, with notes of aromatic stone and tropical fruits on the nose. This wine carries the signature characteristics of the Adelaide Hills style, with a clean and crisp palate of gooseberries, finger lime (a punchy native citrus) and lemon myrtle, followed by delicate acidity and a dry, stony finish.

Scores: 92 Points (James Suckling), 92 Points (Wine Advocate)