

MURDOCH HILL

chardonnay 2023



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Michael Downer

Grape(s): Chardonnay

GI: Adelaide Hills, South Australia

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

Vintage notes: 2023 was a difficult and varied growing season, but one that ultimately resulted in pristine and chiseled wines of great fruit and acidity. A cool and wet spring and early summer gave way to milder conditions just as flower commenced. Good-sized canopies, a smaller than average crop together with a warm February enhanced early ripening. However, cooler than average conditions in March and April slowed ripening considerably with the latest crops having to hang into late April to May to reach target sugar levels.

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 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 wild fermented with a small selection seeing partial malolactic fermentation.

Closure: Stelvin **ABV:** 12.5%

LEGEND tasting notes: This modern refined style of chardonnay exhibits 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), Atherton almond (a Queensland delicacy), and wet stone. Careful lees work and oak selection give this wine complexity and structure.

Scores: 92 Points, Robert Parker