

MURDOCH HILL

'the rocket' chardonnay 2022



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Michael Downer

Grape(s): Chardonnay

GI: Adelaide Hills, South Australia

Site(s): Two single vineyards, one in Lenswood and one in Piccadilly.

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 close to average. Early rainfall 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 and freshness.

Vineyard notes: 65% of the Rocket bottling comes from Murdoch Hill's newly acquired Lenswood vineyard. 8.5 hectares at 500m in elevation planted in 1989. The remaining portion is from a single vineyard in Piccadilly Valley, a dry-grown site also planted in 1989, just below Mt Lofty at 560m.

Winemaking: The hand-picked grapes were part whole berry and whole bunch pressed. Native-yeast fermentation in 500 liter French oak puncheons, 50% new. Full malolactic fermentation naturally occurred, with a small amount of lees stirring to add complexity and depth whilst being careful to keep the wine focused on the vineyards and not the winemaking.

Closure: Stelvin **ABV:** 13.5%

LEGEND tasting notes: A driven, powerful wine, showing trademark Adelaide Hills natural acidity and purity. The nose displays an element of reduction – gun flint, matchstick – that supports a robust fruit and mineral profile. Lemon aspen (a floral native citrus), lilies, lime curd, and toasted bunya bunya nut (a native pine nut) add serious complexity on the palate. A tense core of acidity drives immense length and complexity.

Accolades: 96 Points (Wine Advocate), Champion Wine of Show (2024 Australian National Wine Show)

Production size: 250 dozen