



## Tilbury Chardonnay, Murdoch Hill

Adelaide Hills, Australia



<b>Product code</b>	RH14ZZWC
<b>Grapes</b>	Chardonnay
<b>Country</b>	AUSTRALIA
<b>ABV%</b>	13
<b>Case Size</b>	6
<b>Closure Style</b>	Screw Cap
<b>Producer</b>	Murdoch Hill
<b>Vintage</b>	2023



Vegan



Vegetarian

## MURDOCH HILL

### Producer

A range of authentic, sustainable wines that show the great character, elegance and finesse of the Adelaide Hills. Harriet first tasted these wines in situ in 2016. Michael is the fourth generation to farm this plot, but the first to put a unique stamp on the wines emerging. His approach is to make wines focussed on being honest to their origins and express creativity. He works to build freshness and vibrancy in the wines. “I simply wanted to come home and make wine that shows a sense of place, something that is embedded in the European wine culture. This required moving in a more minimalistic winemaking approach utilising wild yeasts, gentle extraction techniques, reducing additions to show the purity of fruit, overall I wanted to make delicious drinkable wine styles that are”.

### Tasting Notes

Striking depth and elegance with purity of fruit and complexity. Lemon-lime, with a steely, flinty mineral character and ever so subtle creamy spice notes. Elegantly powerful and precise with bright acidity driving a long, fresh finish.

### Winemaking

Small quantities with about 160 dozen made. 75% fruit from Piccadilly with remaining from other premium Adelaide Hills vineyards. 50/50 puncheons and barriques. +50% new oak. 10 months in oak.

### Awards

James Suckling - 98 points

The Winefront - 95 points