

CHARDONNAY, MURPHY VINEYARDS

Vintage

2022



MURPHY VINEYARDS



Murphy Vineyards have selected, from their own plantings, Chardonnay grapes of good sound quality which display true varietal expression in the final wine.

TASTING NOTE

Light straw in colour with aromas of stone fruit and melon. On the palate, flavours of nectarine and peach are plentiful. A soft and fruit-driven Chardonnay with good balance and length.

VINIFICATION DETAILS

The grapes were picked during the cool of the night to maintain fresh varietal flavours then de-stemmed and pumped into the press. Only the best quality free run juice was taken off and clarified before adding yeast. The ferment was carried out at cool temperatures until dry. After some time on the lees, the wine was blended and bottled.

TECHNICAL ANALYSIS

Alcohol

Residual sugar

13.3

1.0

pH

Acidity

3.37

5.5

ATTRIBUTES



Origin

Australia



Variety

Chardonnay



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Anthony Murphy



Fining Agent

Bentonite



Closure

Screw top



Region

Big Rivers



Vegan

Yes