

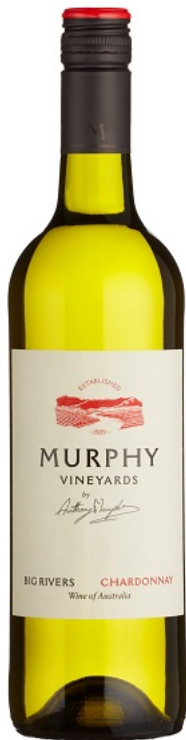
## CHARDONNAY, MURPHY VINEYARDS

Vintage

2017



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

This appealing un-oaked Chardonnay shows light green colour with tropical fruit aromas and a soft, fresh taste. From Murphy Vineyards' own plantings, the grapes are of good, sound quality which have displayed true varietal expression in the final wine. The 2017 vintage has been bottled with a new label presentation.

### VINTAGE CONDITIONS

'Late but great' sums up the 2017 vintage. Good rain in spring, followed by mild weather and only short heat waves resulted in grapes ripening slowly on the vine. It was certainly an unusually late harvest but the wines are something to be proud of – well balanced fruit, plenty of flavour and distinct varietal aromas.

### TECHNICAL ANALYSIS

#### Alcohol

13.5

pH

3.36

Acidity

5.7

### VINIFICATION DETAILS

Once harvested, the fruit was crushed, pressed and settled before fermentation. Yeast for fermentation was selected to enhance the naturally occurring flavours and characters in the grape. Post fermentation, the wine was stabilised, clarified and bottled in its youth to retain fresh tropical flavours.

### ATTRIBUTES



Origin

Australia



Variety

Chardonnay



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

Blank



Winemaker

Anthony Murphy



Fining Agent

Milk



Closure

Screw top



Region

Big Rivers



Vegan

Blank