



## PRODUCER PROFILE

Winery production: 60,000 Bottles  
 Region: Adelaide Hills  
 Country: Australia

## Shaw + Smith M3 Chardonnay 2014

### WINE DESCRIPTION

Named for the initials of the winery's three owners (Michael, Martin, Matthew), M3 Chardonnay is sourced principally from the Shaw + Smith vineyard at Lenswood. Low yields are achieved by aggressive pruning and pre harvest bunch thinning. All fruit is hand picked to avoid damage. Whole bunches are chilled overnight prior to pressing and barrel fermentation takes place in new, one and two year old French barriques. Wild yeast fermentation and partial malolactic fermentation add complexity and mouth-feel. Finally, the wine is rested in barrique, with some lees stirring to build complexity. Special care is taken not to over oak the wine, maintaining fruit integrity.

### TASTING NOTES

A beautifully complex nose showing lemon, apple and white peach along with biscuit notes. The palate displays trademark M3 elegance and restraint with an extra dimension of creaminess through the finish. A wine of depth and concentration that balances generous fruit flavours with savoury characters and crisp acidity.

### FOOD PAIRING

Superb alongside grilled Pacific Sea Bass with a caper butter sauce.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Lenswood, Woodside, Lobethal
Soil composition:	Sandy-Loam overlying Quartzite and Shale
Training method:	Double-Guyot VSP
Elevation:	1,254 - 1,815 feet
Vines/acre:	740 - 1,110
Yield/acre:	3.2 tons
Harvest time:	March
First vintage of this wine:	2000
Bottles produced of this wine:	60,000

### WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Barriques and Puncheons
Length of alcoholic fermentation:	15 days
Fermentation temperature:	68 °F
Malolactic fermentation:	Yes
Type of aging container:	Barriques and Barrels
Age of aging container:	New to 3 years
Type of oak:	French
Length of aging before bottling:	11 months
Length of bottle aging:	8 months

### ANALYTICAL DATA

Alcohol:	12.5%
pH level:	3.2
Residual sugar:	<2 g/L
Acidity:	7 g/L