



PRODUCER PROFILE

Region: Adelaide Hills
Country: Australia

Shaw + Smith M3 Chardonnay 2017

WINE DESCRIPTION

The Shaw + Smith winery was built in 2000, giving us the ability to whole-bunch press cold grapes, and allowing the evolution of style reflected in the first M3 Chardonnay from that 2000 vintage. The most significant event since then came in 2012 with the purchase of the Lenswood vineyard. Chardonnay was originally planted in Lenswood for sparkling wine production but as site knowledge has evolved, it now fulfils its potential for fine still wine, with finesse, flavour, and great natural acidity.

Shaw + Smith own two vineyards in the Adelaide Hills, at Balhannah and Lenswood, totalling 55 ha. The vineyards are planted to varieties that perform particularly well in the region, namely Sauvignon Blanc, Chardonnay, Pinot Noir, and Shiraz.

Hand picked and whole bunch pressed. Fermented and matured on lees in French oak barriques and puncheons.

TASTING NOTES

Aiming for elegance, restraint and the ability to age, acid is bright and there's generosity of flavour. Typically it shows white flowers, citrus, and nectarine notes.

Low yields, long ripening and very cool weather made 2017 a standout year for Chardonnay. This vintage has great presence, showing white flowers and lemon blossom.

FOOD PAIRING

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

VINEYARD & PRODUCTION INFO

Vineyard name:	Lenswood
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
First vintage of this wine:	2000

WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Barriques and Puncheons
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:	9 months
Length of bottle aging:	8 months

ANALYTICAL DATA

Alcohol:	12.5%
pH level:	3.26
Residual sugar:	0.53 g/L
Acidity:	6.9 g/L