

## `M3` Adelaide Hills Chardonnay 2016

Adelaide Hills, South Australia, Australia



### PRODUCER

Established in 1989 by Martin Shaw and Michael Hill Smith MW, Shaw + Smith's aim is to make contemporary, high quality wines that stand among the best of their type in Australia. The wines are made exclusively from fruit grown in the Adelaide Hills, one of Australia's coolest and most exciting regions. Shaw + Smith specialise in grape varieties suited to cooler climates, such as Sauvignon Blanc and Chardonnay, and also make outstanding wines from Shiraz and Pinot Noir.

### VINEYARDS

Fruit was sourced principally from the Shaw + Smith vineyard at Lenswood, which lies at 500 metres above sea level. Low yields were achieved by aggressive pruning and pre-harvest bunch thinning. All fruit was hand picked to avoid any fruit damage.

### VINTAGE

September's start to the growing season was warmer than average leading to good canopy and fruit development. January rainfall provided relief from earlier warmer temperatures and was timely to aid fruit development through the ripening period, resulting in healthy fruit being harvested two weeks earlier than average.

### VINIFICATION

The grapes were chilled overnight, whole-bunch pressed, and then fermented in new and used French oak (one third of which was new). The wine was matured for nine months in oak with some lees stirring, then two months in tank on lees prior to bottling.

### TASTING NOTES

The 'M3' opens with aromas of white flowers, grapefruit, and white peach. Notes of brioche and toast add complexity to the elegant fruit. The palate is long and flavoursome, with great texture and bright acidity. Savoury, toasty nuances from the oak are beautifully integrated and linger on the finish.

Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Martin Shaw</b>
Closure	<b>Screwcap</b>
ABV	<b>13%</b>
Bottle Sizes	<b>37.5cl, 75cl, 150cl</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>