

Shaw + Smith,

`M3` Adelaide Hills Chardonnay 2017

Adelaide Hills, South Australia, Australia



Grape Varieties	100% Chardonnay
Winemaker	Martin Shaw & Adam Wadewitz
Closure	Screwcap
ABV	13%
Residual Sugar	0.63g/L
Acidity	7.1g/L
Wine pH	3.2
Notes	Sustainable, Vegetarian, Vegan

PRODUCER

The dynamic partnership of cousins Martin Shaw and Michael Hill Smith MW began in 1989 when the duo decided to realise their dream of making wine together. A talent for wine runs in this family, with Martin honing his craft at the University of Bordeaux, and Michael being the first Australian to pass the Master of Wine exams in 1988. Since founding Shaw + Smith, their goal has been to make exciting, refined wines, exclusively from the Adelaide Hills, that rank among Australia's best. Viticulturist Murray Leake and Chief winemaker Adam Wadewitz, one of Australia's brightest winemaking talents, have helped take Shaw + Smith to new heights. "30 years ago, we made the wines in the winery; today, we make them in the vineyard," says Adam.

VINEYARDS

Fruit was predominantly sourced from the Shaw + Smith vineyard at Lenswood, which was planted in 1999 and purchased by Martin and Michael in 2012. Undulating with east and west facing aspects at 455 - 500 metres above sea level, the soils are brown loams over clay with broken shale on the ridges. Low yields were achieved by aggressive pruning and pre-harvest bunch thinning. All fruit was hand picked to avoid any fruit damage.

VINTAGE

There was record rainfall throughout the growing season, but importantly, it reduced to average in November during flowering and was dry during March, the later part of ripening. Record low temperatures were also recorded resulting in a late, very cool vintage. Flavours are intense and the natural acidity is striking.

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

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. Typically, the 'M3' shows citrus and nectarine notes. Aiming for elegance, restraint and the ability to age, acid is bright and there's generosity of flavour.

AWARDS

100 Best Australian Wines 2019/20, Matthew Jukes Best 100
Sommelier Wine Awards 2019, Silver
International Wine Challenge 2019, Silver