Shaw + Smith,

`Lenswood Vineyard` Adelaide Hills Chardonnay 2018 Adelaide Hills, South Australia, Australia



| Grape Varieties | 100% Chardonnay |
|-----------------|--|
| Winemaker | Martin Shaw & Adam Wadewitz |
| Closure | Screwcap |
| ABV | 12.5% |
| Residual Sugar | 0.53g/L |
| Acidity | 6.9g/L |
| Wine pH | 3.26 |
| Notes | Vegetarian, Practising Organic, Vegan |

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

First planted in 1999, the Lenswood vineyard combines high altitude (455 to 500 metres above sea level), mature vines, and diverse aspects, including cool, east- and south-facing blocks on soils of brown loam over clay with some broken shale. Following significant investments to improve the vineyard since its acquisition by Shaw + Smith in 2012, it is a great source for wines that can stand alone as single vineyard releases, with the balance to reward ageing.

VINTAGE

Shaw + Smith have obtained outstanding quality from a growing season that threatened, at times, to be tricky. After some heat in January, the moderate, dry and sunny months of February and March delivered beautifully balanced fruit. Crop levels were slightly below average, enhancing flavour and intensity.

VINIFICATION

Whole bunches were chilled overnight, then pressed, before fermentation took place in a mix of new and used 500 litre French oak puncheons. The wine then spent a further 10 months in barrel with gentle stirring.

TASTING NOTES

The 2018 vintage is very fresh with intensity of flavour including lemon pith and pickled ginger. Very fine, with juicy acid and depth of flavour including white flowers and citrus. The palate is long, with good mid-palate texture and striking natural acidity to balance the intensity of flavour.

AWARDS

International Wine Challenge 2020, Gold