

MMAD Vineyard,  
**Blewitt Springs Chenin Blanc 2022**  
McLaren Vale, South Australia, Australia

**MMAD**  
VINEYARD



Grape Varieties	<b>100% Chenin Blanc</b>
Winemaker	<b>Adam Wadewitz</b>
Closure	<b>Stelvin Lux</b>
ABV	<b>13%</b>
Residual Sugar	<b>0.3g/L</b>
Acidity	<b>5.9g/L</b>
Wine pH	<b>3.25</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

### PRODUCER

MMAD Vineyard is a partnership between Tolpuddle and Shaw + Smith's founders, Martin Shaw and Michael Hill-Smith MW, chief winemaker and CEO Adam Wadewitz and CEO David LeMire MW. MMAD was conceived as an acronym of the team's initials. For many years, this talented quartet had been searching for a site in the McLaren Vale. In early 2021 they purchased an established vineyard in Blewitt Springs, attracted by the potential of old vine Chenin Blanc, Shiraz and Grenache. Just as this team did at Tolpuddle, they have taken an existing site and, through improved viticulture, transformed it into an outstanding single vineyard.

### VINEYARDS

Located in the dress circle of Blewitt Springs, MMAD Vineyard was first planted in 1939, and the oldest Chenin Blanc blocks date from 1964. The vineyard has the fine Maslin sands found in Blewitt Springs, and is exposed to fresh sea breezes from the south west. Below the sand is a layer of ironstone pebbles, and this combination of sand, ironstone, and cooling winds gives both perfume and structure to the wines.

### VINTAGE

The 2022 vintage was the second for the MMAD vineyard team and began with a very wet winter, with above average rainfall filling the soil moisture to capacity and maintaining strong vine growth into spring. After a dry December, decent rainfall in late January was welcomed and supported healthy vine growth and berry development. Veraison was later than average which contributed to a long ripening period, therefore allowing for excellent flavour development.

### VINIFICATION

The fruit was hand-picked. Half of the fruit was crushed and fermented in concrete while the remaining 50% was whole bunch pressed and fermented in large old oak barrels. Full malolactic fermentation took place and the wine spent 12 months maturing in old oak before bottling.

### TASTING NOTES

The wine combines a finesse from the whole bunch pressed component with more texture from the crushed fruit, and an array of characters including citrus peel, kumquat, wet stone, hessian, and sea-spray. The palate is long and framed by crisp acidity. The wine has exciting ageing potential and is an intense and singular expression of old vine Chenin Blanc.