

Shaw + Smith,

`Lenswood Vineyard` Adelaide Hills Chardonnay 2022

Adelaide Hills, South Australia, Australia



Grape Varieties	100% Chardonnay
Winemaker	Adam Wadewitz
Closure	Screwcap
ABV	13.5%
Acidity	6.3g/L
Wine pH	3.18
Notes	Vegetarian, Practising Organic, 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

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 west-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 of fruit for wines that can stand alone as single vineyard releases, and also have the balance to reward ageing. The grapes for this wine came from Block 3 and Block 4 of the Lenswood Vineyard.

VINTAGE

The 2022 vintage presented another cooler-than-average season, marked by the subtle influence of La Niña weather patterns. The season commenced with a cool spell, contributing to a smaller crop during fruit set. However, as the season progressed, temperatures gradually moderated, culminating in a mild summer. Towards the end of the growing period, temperatures rose, increasing the flavour and ripeness of the grapes, complementing the fresh acidity of the wine.

VINIFICATION

Whole bunches were gently pressed before fermentation that took place in a mix of new (30%) and used 500-litre French oak puncheons. The wine underwent full malolactic fermentation and gentle stirring before ageing for a further 10 months in barrel before release.

TASTING NOTES

A fine boned Chardonnay that reflects the coolness and healthy rains of a La Niña season and the character of this unique vineyard site. Layers of texture balance the defining acidity of the wine, giving a soft and fresh feel. The palate is long, fine and delicate displaying an underlying intensity of fruit with notes of lemon and nectarine, a reminder of the late-season warmth that perfectly ripened the grapes.

AWARDS

International Wine Challenge 2024, Silver