

Shaw + Smith,

`M3` Adelaide Hills Chardonnay 2023

Adelaide Hills, South Australia, Australia



Grape Varieties	100% Chardonnay
Winemaker	Adam Wadewitz
Closure	Screwcap
ABV	12.5%
Residual Sugar	0.8g/L
Acidity	5.6g/L
Wine pH	3.35
Bottle Sizes	37.5cl, 75cl, 150cl
Notes	Vegetarian, Practising Biodynamic, 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

Shaw + Smith own two vineyards in the Adelaide Hills, at Balhannah and Lenswood, totalling 55 hectares. The vineyards are planted to varieties that perform particularly well in the region, namely Sauvignon Blanc, Chardonnay, Pinot Noir, and Shiraz. This wine is sourced from Piccadilly, Lobethal and the Lenswood Vineyard, which sit at elevations of 455– 500 metres. Undulating with east and west facing aspects, the soils are brown loams over clay with broken shale on the ridges. The Lenswood vineyard was planted in 1999.

VINTAGE

The 2023 vintage was the third La Niña influenced season in a row and can be characterised as late, cool and wet. The result was that it was the latest ripening vintage that Shaw + Smith have experienced, but the fruit had excellent acidity and lovely cool season flavours. The rainfall, coupled with the slow ripening, posed some challenges. Great attention to detail was needed to keep mildew and botrytis at bay, but the payoff was excellent fruit, when it was finally ready to pick.

VINIFICATION

The hand-picked grapes were chilled overnight, whole bunch pressed, and then transferred to French oak barrels, a third of which were new, where they underwent alcoholic and malolactic fermentation. The wine was then matured in oak for nine months, with some lees stirring, then blended in stainless steel vats and finally bottled.

TASTING NOTES

This wine opens with intense aromas of white flowers, nectarine and citrus. Aiming for elegance, restraint and the ability to age, the acidity is bright and there is generosity of flavour.