

Shaw + Smith,

`M3` Adelaide Hills Chardonnay 2025

Adelaide Hills, South Australia, Australia



Grape Varieties	100% Chardonnay
Winemaker	Adam Wadewitz
Closure	Screwcap
ABV	13%
Residual Sugar	0.7g/L
Acidity	6g/L
Wine pH	3.27
Notes	Vegetarian, Vegan, Practising Organic

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

A long, even growing season encouraged well-formed bunches and healthy fruit development. Conditions were warmer and drier than in recent years, while cool nights throughout ripening helped preserve natural acidity and develop concentrated flavours. The fruit was hand harvested between 5th February and 12th March.

VINIFICATION

The hand-harvested grapes were whole bunch pressed before being gently transferred to French oak barrels for fermentation. The wine remained in barrel for nine months, undergoing both alcoholic and malolactic fermentation. The final blend was assembled in stainless-steel vats before bottling.

TASTING NOTES

Delicate yet complex, with lifted aromas of lemon peel, citrus blossom and subtle spice. The palate is citrus led, with grapefruit and lemon flavours supported by fine flinty notes and a hint of almond meal. Bright acidity gives the wine freshness, length and precision.