



hill-smith estate adelaide hills chardonnay 2012

VINTAGE CONDITIONS

Following from good winter rainfall and some unseasonably cool spring days, conditions leading into harvest were perfect for ripening with mild conditions prevailing for much of the summer. Yields from the Adelaide Hills were low and as a result the fruit ripened early, with the last block completing harvest on the 22nd March; some two to three weeks earlier than usual. The mild summer temperatures have produced a wine with full flavour and lovely natural acidity - a special combination.

VITICULTURE AND WINEMAKING

Hidden within the cool, elevated slopes of the Adelaide Hills are small vineyards that bear our Chardonnay grapes.

Celebrating the symmetry of region and variety and a no-compromise attitude towards this wine, grapes were selectively hand-picked and chilled in our cold rooms before whole bunch pressing.

The juice was sequentially filled to new and one year old French oak barriques, and fermentation carried out by wild yeast that are naturally present on the grape berries. On completion of fermentation, barrels were regularly topped and stirred over a nine month period in order to build texture and complexity. Individual barrels were then carefully selected for the final blend, which remained in oak for a further six months to provide further integration of the final wine.

WINEMAKER'S COMMENTS

In the glass the Hill-Smith Estate Adelaide Hills Chardonnay has lifted aromas of fresh nectarine and citrus zest overlaid with subtle notes of struck flint and roasted nuts. The palate is elegant with a restrained creaminess and flavours of white peach, zest of lemon and hazelnut praline. An underlying mineral acidity, the hallmark of Adelaide Hills Chardonnay, leads the palate to a long and refined finish.

Over five generations the Hill-Smith family has been a pioneer in locating exceptional vineyard sites that maximise the personality of its wines. These wines celebrate the symmetry of region and variety. From vineyards in the Eden Valley, in the rugged and undulating high country of the Barossa and from the cool, steep slopes of the picturesque Adelaide Hills.

The distinctive label, featuring an original painting of the vineyard by Wyndham Hill-Smith O.B.E., combines the tradition at the heart of the Hill-Smith family with the contemporary styling befitting a modern Australian classic.

VINTAGE	2012
REGION	Adelaide Hills
WINEMAKER	Teresa Heuzenroeder
OAK TREATMENT	Fermented & matured for 15 months in new French oak barriques (55%), one year old French oak barriques (33%), balance in older French oak barriques
HARVESTED	February & March 2012
ALC/VOL	13.5%
TOTAL ACID	6.0 g/l
pH	3.33
Suitable for vegans and vegetarians.	