

hill-smith estate



VINTAGE INFORMATION

Vintage: 2013

Region: Adelaide Hills

Winemaker: Teresa Heuzenroeder

Oak Treatment: Fermented & matured for eleven months in new French oak barriques (23%), one year old French oak barriques (42%), balance in older French oak barriques.

Harvested: February & March 2013

Alc/Vol: 13.0%

Total Acid: 5.3 g/l

pH: 3.28



HILL-SMITH ESTATE

ADELAIDE HILLS CHARDONNAY

Over five generations the Hill-Smith family has been a pioneer in locating exceptional vineyard sites that maximise the personality of its wines. A favourite playground is 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 CONDITIONS

The 2013 vintage in the Adelaide Hills was dry and mild. These conditions and the below average rainfall throughout winter and the growing season led to a slightly earlier than usual start to the harvest. Summer temperatures were, on average, quite mild during both the days and nights, particularly in the cool heights around Mount Lofty. The mild weather, combined with low yields, resulted in a very calm, even vintage with the Chardonnay grapes retaining lovely natural acidity and concentrated flavours.

VITICULTURE & 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 and two year old French oak barriques, and fermentation carried out by the 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 five months to provide further integration of the final wine.

WINEMAKER'S COMMENTS

Hill-Smith Estate Adelaide Hills Chardonnay 2013 is pale gold in colour. This wine has complex aromas of struck flint, white peach and citrus zest with subtle hints of white nougat and roasted nuts from extended time on lees. The palate is elegantly structured with a fine restraint. Flavours of white fleshed nectarine and preserved lemon are underpinned by a taut, mineral acidity; the hallmark of Adelaide Hills Chardonnay. With time in the bottle the palate will develop further complexity and creamy texture.

Serve with roast chicken with lemon and thyme and roasted Dutch cream potatoes.

