

# hill-smith estate



## VINTAGE INFORMATION

**Vintage:** 2014

**Region:** Adelaide Hills

**Winemaker:** Teresa Heuzenroeder

**Oak Treatment:** Fermented & matured for fifteen months in new French oak barriques (15%), one year old French oak barriques (42%), balance in older French oak barriques.

**Harvested:** 7th - 31st March

**Total Acid:** 6.5 g/l

**pH:** 3.33



## HILL-SMITH ESTATE ADELAIDE HILLS CHARDONNAY

Over five generations, the Hill-Smith family have been pioneers in locating exceptional vineyard sites that maximise the personality of their wines. Sites such as those hidden within the cool, elevated slopes of the Adelaide Hills that bear grapes for the Hill-Smith Estate Chardonnay.

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 lead up to vintage was warm and mild; with rain late in 2013 setting the vines up well for the harvest ahead. In the new year there was a series of warm weather events and a bout of unseasonably heavy rain followed. However, the weather quickly returned to much milder, dry conditions for the remainder, allowing the vines to recover and the fruit to fully ripen with harvest occurring one or two weeks earlier than usual. The resulting wines show concentration of flavour and a balanced natural acidity.

## VITICULTURE & WINEMAKING

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

The juice was filled to a combination of new, one and two year old French oak barriques, with fermentation being carried out by indigenous yeasts, which are naturally present on the grape berries. Barrels were regularly stirred over a ten 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 integration of the final wine.

## WINEMAKER'S COMMENTS

Pale gold in colour, there are fragrant aromas of white peach and citrus zest with complex undertones of struck flint and roasted hazelnut resulting from extended time on lees. The palate is elegantly structured showing a fine restraint. Lingering flavours of fresh stone fruit and zest of Meyer lemon are underpinned by a refreshing, mineral acidity; the hallmark of Adelaide Hills Chardonnay. With time in bottle the palate will develop further complexity and creamy texture.

Serve with lemon and thyme roasted chicken accompanied by roasted Dutch cream potatoes.

