

hill-smith estate



VINTAGE INFORMATION

Vintage: 2015

Region: Adelaide Hills

Winemaker: Teresa Heuzenroeder

Oak Treatment: Fermented & matured for 12 months in new French barriques (10%), 1 year old French barriques (33%), balance in 2-3 year old French barriques.

Harvested: February & March

Total Acid: 5.7 g/l

pH: 3.29



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

Wet conditions in early winter 2014 replenished the vineyard soils. From August until mid summer, dry and cool conditions prevailed. January was very cool in the Adelaide Hills, allowing the grapes to ripen evenly and retain a high level of natural acidity. Yields were lower than average with all of the fruit being harvested and in the winery well before Easter.

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 then filled directly to a combination of new, one and two year old French oak barriques while pressing. Fermentation was carried out by 'wild yeasts' which are naturally present on the grape berries. On completion of fermentation, barrels were regularly topped and stirred over a twelve month period, in order to build texture and complexity. Individual barrels were then carefully selected for the final blend.

WINEMAKER'S COMMENTS

Pale gold in colour. Lifted aromas of white peach, lemon zest and roasted hazelnuts with complex notes of struck flint from wild yeast fermentation and extended time on lees. This wine is elegantly structured with a refined mineral restraint driving the length of the palate; a hallmark of Adelaide Hills Chardonnay. The focussed structure belies its fine creamy texture and lingering flavours of fresh stone fruit, green mango and grapefruit zest. With time in bottle the palate will develop further complexity and creamy texture.

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

