



HILL~SMITH ESTATE

ADELAIDE HILLS

2016

chardonnay

wild ferment

Over five generations the Hill~Smith family have been pioneers in selecting exceptional vineyard sites to amplify the personality of their estate wines. Hidden within the elevated slopes of the Adelaide Hills are cool-climate vineyards that bear our Chardonnay grapes. Hand-picked, each small parcel is wild fermented in separate French oak barriques enabling us to select the best of the best. A distinguishable union of place and variety, this characterful Chardonnay shows fresh citrus flavours layered with texture, complexity and a seamless finish.

vintage conditions

A dry winter was followed by warm and dry conditions throughout spring. Rain near the end of January provided a welcome drink for the vines exactly when they needed it most. Milder conditions prevailed for the rest of the vintage, allowing the grapes to ripen evenly, resulting in good levels of natural acidity and fruit aromatics in the finished wine.

viticulture & winemaking

From a vineyard hidden within the cool, elevated slopes of the Adelaide Hills, this Chardonnay celebrates the synergy of region and variety and a no-compromise attitude. Grapes were selectively hand-picked and chilled in our cold rooms before whole bunch pressing.

The juice was filled directly to a combination of French oak barriques for fermentation, which was carried out by indigenous yeasts naturally present on the grape berries. On completion of fermentation, barrels were regularly topped and stirred over a ten month period in order to build texture and complexity. Individual barrels were then carefully selected for the final blend, which spent a further three months in oak before bottling.

winemaker's comments

Pale gold in colour. Intense aromas of grapefruit, Meyer lemon and white peach with hints of roasted hazelnuts and struck flint complexity. An elegantly structured palate with layers of grapefruit and fresh stone fruit. A refined mineral restraint provides palate definition and drive, and is a lovely counterbalance for its fine creamy textured length. Further time in bottle will see this wine develop greater palate depth and complexity.

Enjoy with baked chicken and porcini risotto or potato and leek quiche.

vintage information

vintage: 2016 region: Adelaide Hills winemaker: Teresa Heuzenroeder harvested: February & March 2016
alc/vol: 13.5% total acid: 5.8 g/l pH: 3.34 oak treatment: 25% of the blend was fermented & matured for 13 months
in new French oak barriques, 45% in one to three year old French oak barriques, balance in older French oak barriques

