

hill-smith estate



VINTAGE INFORMATION

Vintage: 2011

Region: Eden Valley

Winemaker: Teresa Heuzenroeder

Harvested: 19th to 26th March 2011

Alc/Vol: 12%

Total Acid: 5.3 g/l

pH: 3.34

Suitable for vegans and vegetarians.

HILL-SMITH ESTATE CHARDONNAY 2011

Over five generations the Hill-Smith family have been pioneers in locating exceptional vineyard sites that maximise the personality of their wines. A favourite playground has been the Eden Valley in the rugged and undulating high country of the Barossa, from where the Chardonnay fruit for this wine has been sourced.

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 2011 vintage will long be remembered for its cool temperatures throughout the ripening and growing months. Cool wet conditions throughout the vintage required great diligence in the vineyard maintaining fruit quality. Careful attention to detail was rewarded with the resulting blend showing fine restraint and balanced natural acidity.

VITICULTURE & WINEMAKING

The vineyards that contribute to this Chardonnay are scattered throughout the Eden Valley, and have been selected specially for Chardonnay. These sites are characterised by their high elevation and granitic, mica schist soils. The long ripening periods here are perfect for flavour accumulation and intensity. These specific sites provide a rich tapestry of flavours which each add their own unique character to the final blend.

The finer flavours produced by the Burgundian clones, in combination with the use of natural indigenous yeast fermentation produces a more complex and elegant wine with rich creamy flavours and tangy acidity. Palate structure and texture is further enhanced through extended lees contact and regular lees stirring after completion of fermentation.

A portion of the blend was fermented and matured in new (15%) and 1-3 year old (55%) fine-grained French barriques to add weight and texture, with the balance of the wine fermented in stainless steel to retain fruit freshness and vibrancy in the final blend.

WINEMAKER'S COMMENTS

In the glass, the Hill-Smith Estate Chardonnay is pale gold with tinges of green. The wine has lifted aromas of citrus zest and white nectarine overlaid with subtle notes of struck flint and toasted cashew nuts. Showing greater than usual restraint, the palate is finely textured with citrus, quince and stone fruit flavours. The white nougat creaminess is nicely balanced by a fresh natural acidity and persistent fruit length.

