



hill-smith estate

eden valley

chardonnay

2012

VINTAGE CONDITIONS

Winter in the Eden Valley was warmer than usual with the mean minimum temperature several degrees higher than average and the rainfall consistently lower. Slightly higher than average rainfall from November through to harvest in February and March allowed the vines to maintain good canopies and ensured even ripening and fresh fruit flavours. The continued mild weather throughout summer, combined with cool nights, helped to develop lovely fruit flavours and a natural sugar/acid balance in the final wine.

VITICULTURE AND WINEMAKING

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

Capitalising on our experience and success with growing the original Burgundian clones in our family vineyards, plantings of these special clones in selected growers' vineyards have now come of age for this blend.

The finer flavours produced by these clones, in combination with the use of wild yeast fermentation, produce a more complex and elegant wine with rich creamy flavour and tangy acidity. Palate structure and texture is further enhanced through extended lees contact and regular lees stirring after completion of fermentation. Over 80% of the blend was fermented and matured in new and 1-2 year old 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

Hill-Smith Estate Eden Valley Chardonnay has lifted aromas of stone fruits and citrus blossom combined with a smoky wild yeast complexity and subtle hints of flint and grilled cashews. Generous flavours of ripe stone fruits, quince and white nougat are balanced by restrained citrus zest acidity. A fine, creamy lemon curd texture underpins the palate leading to a long and slightly savoury finish.

Over five generations the Hill-Smith family has been a pioneer in locating exceptional vineyard sites that maximise the personality of its wines. These wines celebrate the symmetry of region and variety, from vineyards in the Eden Valley in the rugged and undulating high country of the Barossa and from the cool, steep slopes of the picturesque Adelaide Hills.

The distinctive label, featuring an original painting 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	2012
REGION	Eden Valley
WINEMAKER	Teresa Heuzenroeder
OAK TREATMENT	85% of the blend was fermented and matured for 11 months in French oak barriques (22% new, balance in 1-3 year old oak)
HARVESTED	29th February to 13th March 2012
ALC/VOL	13%
TOTAL ACID	5.5 g/l
pH	3.28
Suitable for vegans and vegetarians.	

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