

# hill-smith estate



## VINTAGE INFORMATION

**Vintage:** 2013

**Region:** Eden Valley

**Winemaker:** Teresa Heuzenroeder

**Oak Treatment:** 60% of the blend was fermented & matured for eleven months in French oak barriques (20% new, balance in 1-2 year old oak).

**Harvested:** February & March 2013

**Total Acid:** 5.4 g/l

**pH:** 3.27



## HILL-SMITH ESTATE

### EDEN VALLEY CHARDONNAY

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

A drier than average winter in 2012 led to early budburst in the Eden Valley. Post veraison growing season conditions were, for the most part, dry and warm, with rainfall for the season below average. Although summer temperatures were slightly above average there were few extremes. This, combined with lower than average crops and the absence of any rain, led to a smooth, uninterrupted vintage. The resultant wines show good varietal character with slightly fuller palate weight than usual.

## VITICULTURE & WINEMAKING

The vineyards that contribute to this blend are scattered throughout 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.

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. Around 60% 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 2013 is pale straw in colour with green tints. Aromas of fragrant citrus blossom and fresh nectarine combine with subtle hints of struck flint and savoury wild yeast complexity. The palate is creamy and textural with generous flavours of lemon curd, quince and fresh peaches. A fresh citrus acidity provides balance and restraint to the palate structure and provides a refreshing, persistent finish.

Enjoy with mustard and white wine braised chicken with a side of steamed greens.