



# HILL~SMITH ESTATE

EDEN VALLEY

2015

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. A favourite region has been the rugged undulating high country of Eden Valley, where the cooling gully breezes optimise Chardonnay of creamy citrus and melon flavours with tangy acidity. Carefully crafted, this vibrant, pure and textured Chardonnay is the result of a natural wild yeast ferment, and maturation in fine grained French oak barriques.

## vintage conditions

The growing season started well with above average winter rains filling the soil profile and dams. August and spring were drier and warmer than average, giving the vines a very healthy start. Good January rains kept the vines healthy and grapes ripening. The ripening conditions, flavours and natural acids could not have been more perfect.

## viticulture & winemaking

Eden Valley has been a favourite playground of the Hill-Smith family, 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 finer flavours produced by these clones, in combination with the use of natural 'wild yeast' fermentation produce a complex and elegant wine with rich creamy flavour and tangy acidity. Palate structure and texture is further enhanced through extended lees contact. Around 80% of the blend was fermented and matured in new and 1-3 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.

## winemaker's comments

Pale gold in colour with green tints. Fragrant citrus blossom, fresh quince and peach aromas are complemented by subtle hints of struck flint and wild yeast complexity. Generous flavours of fresh stone fruits and white nougat are balanced by a zesty citrus acidity. A fine, creamy lemon curd texture complements the freshness and leads to a moorish, slightly savoury finish. Drink now or cellar for up to 3 years.

Enjoy with a bowl of smoked salmon fettuccine, lemon zest, capers and creme fraiche.

## vintage information

vintage: 2015 region: Eden Valley winemaker: Teresa Heuzenroeder harvested: February & March 2015  
alc/vol: 13.5% total acid: 6.1 g/l pH: 3.34 oak treatment: 80% of the blend was fermented & matured for 11 months in French oak barriques (23% new, balance in 1-3 year old oak)

