



HILL~SMITH ESTATE

EDEN VALLEY

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. 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

A dry winter was followed by warm and dry conditions throughout spring. December temperatures were warmer than average but moderated in January. Rain near the end of January provided a welcome drink for the vines followed by milder conditions, allowing the grapes to ripen evenly, and resulting in good levels of natural acidity and fruit aromatics in the finished wines.

viticulture & winemaking

Eden Valley has been a favourite playground of the Hill-Smith family, where the fruit for this wine has been sourced. Capitalising on our experience and success with growing the original Burgundian clones in our family owned vineyards, plantings of these special clones in selected growers' vineyards have now also come of age for this blend.

The finer flavours produced by these clones, in combination with the use of natural 'wild yeast' fermentation, result in 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. Lifted fruit aromas of fresh quince, nectarine and fragrant citrus blossom with an underlying smoky wild yeast complexity. Generous stone fruit flavours are balanced by a fine creamy texture, zesty citrus pith acidity and subtle nuances of well integrated French oak.

Enjoy with pan seared salmon fillet, lemon and tarragon hollandaise or a lemon and roasted almond risotto.

vintage information

vintage: 2016 region: Eden Valley winemaker: Teresa Heuzenroeder harvested: February & March 2016
alc/vol: 13.5% total acid: 5.3 g/l pH: 3.26 oak treatment: 80% of the blend was fermented & matured for 10 months in French oak barriques (10% new, balance in 1-3 year old oak)

