



HILL~SMITH ESTATE

EDEN VALLEY

2017

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 vines enjoyed a wet winter and spring to completely replenish soil moisture levels. Spring and early summer temperatures were mild and below average, resulting in a long and even ripening period and a later than usual start to harvest. The mild weather patterns continued into late summer and autumn producing elegant wines with bright fruit flavours and fine restraint.

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 60% 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 green gold in colour. Fragrant aromas of citrus and quince blossom with perfectly ripened peaches are complemented by underlying notes of struck flint and wild yeast complexity. The palate shows elegant restraint with generous stone fruit flavours balanced by a fresh grapefruit pith acidity and subtle hints of spicy French oak.

Enjoy with creamy tarragon chicken, green beans and mash or crispy lemon tofu and stir-fried greens.

vintage information

vintage: 2017 region: Eden Valley winemaker: Teresa Heuzenroeder harvested: March & April 2017
alc/vol: 12.5% total acid: 5.7 g/l pH: 3.40 oak treatment: 60% of the blend was fermented & matured for 9 months in French oak Barriques (16% new, balance in 1-3 year old oak)

