



HILL~SMITH ESTATE

ADELAIDE HILLS

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. Hidden within the elevated slopes of the Adelaide Hills are cool-climate vineyards that bear our Chardonnay grapes. Hand-picked, wild fermented, each parcel is kept separate in French oak barriques and then selected to craft the finest wine. A distinguishable union of region and variety, this characterful Chardonnay shows fresh citrus flavours layered with texture, complexity and a seamless finish.

vintage conditions

A wet winter and spring filled the soil profile, giving the vines a healthy start to the growing season. Spring and early summer temperatures in the Adelaide Hills were particularly mild and below average, leading to a very sedate and lengthy ripening period. Through late summer and autumn mild days and cool nights were a perfect finish to the season, producing wines of restrained elegance with a high natural acidity.

viticulture & winemaking

From a vineyard hidden within the cool, elevated slopes of the Adelaide Hills, this Chardonnay celebrates the synergy of region and variety and a no-compromise attitude. Grapes were selectively hand-picked and chilled in our cold rooms before whole bunch pressing. The juice was filled directly into a combination of new (25%) and older French oak barriques for fermentation, which was carried out by indigenous yeasts which are naturally present on the grapes. On completion of fermentation, barrels were regularly topped and stirred over a nine month period in order to build texture and complexity. Individual barrels were then carefully selected for the final blend, which spent a further three months in oak before bottling.

winemaker's comments

Pale gold with green tints in colour. Lifted aromas of ruby grapefruit, Meyer lemon zest and white peach with complex notes of struck flint and smoky wild yeast. A wine of restraint and elegance. The palate is finely structured with layers of fresh stone fruit and grapefruit zest flavours. The refreshing acid drive is complemented by a lingering, creamy lemon curd texture to the finish. Time in bottle will see this wine develop further palate depth and complexity.

Enjoy with citrus and tarragon roasted chicken or citrus roasted tofu.

vintage information

vintage: 2017 region: Adelaide Hills winemaker: Teresa Heuzenroeder harvested: April 2017
alc/vol: 12.5% total acid: 6.6g/l pH: 3.31 oak treatment: Fermented & matured for 12 Months in New French oak
barriques (25%), one to three year old French oak barriques (50%), balance in older French oak barriques

