



HILL~SMITH ESTATE

ADELAIDE HILLS

2018

chardonnay

wild ferment

Over five generations, the Hill-Smith family has been a pioneer in selecting exceptional vineyard sites to amplify the personality of their estate wines. Time and patience has led to these vineyards producing highly celebrated benchmark wines. Carefully crafted, this vibrant, pure and textured Chardonnay is the result of natural wild yeast ferment and maturation in fine grained French oak barriques.

vintage conditions

A wet winter set the vines up well for a healthy start to the growing season. Spring was drier than average and resulted in good canopy growth. Summer was warm and dry, giving excellent fruit flavours in the grapes. Nights throughout harvest remained cool, which helped to retain fresh fruit flavours and good levels of natural acidity.

viticulture & winemaking

From a vineyard hidden within the cool, elevated slopes of the Adelaide Hills, this Chardonnay celebrates the synergy of region, 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 (30%) 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 ten 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. This wine shows fragrant aromas of white peach, nectarines and citrus zest with underlying hints of roasted nuts and struck flint. The palate is refined and elegantly structured with layers of fresh stone fruit and Meyer lemon zest. The fine, creamy texture is underpinned by a mineral, acid restraint which drives the palate to a long, refreshing finish. With time in bottle the palate will develop further richness and complexity.

Enjoy with pan seared scallops and lemon caper sauce or mushroom fettuccine alfredo.



vintage information

vintage: 2018 region: Adelaide Hills winemaker: Teresa Heuzenroeder harvested: February & March 2018
alc/vol: 13.5% total acid: 5.9g/l pH: 3.17 oak treatment: Fermented & matured for 13 months in new French oak barriques (30%), balance in 1 and 2 year old French oak barriques (70%)

