



HILL~SMITH ESTATE

EDEN VALLEY

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 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 in the Eden Valley remained cool throughout harvest, which helped to retain fresh fruit flavours and good levels of natural acidity.

viticulture & winemaking

The rugged, undulating high country of Eden Valley is one of Australia's premier cool climate wine regions and home to some of the Hill-Smith family's favourite vineyards. Fruit is sourced from original Burgundian clones, and the cooling gully breezes optimise Chardonnay of creamy citrus and melon flavours with balanced acidity.

The finer flavours produced by the Burgundian 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 40% 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. Fresh and fragrant aromas of stone fruit, citrus zest and white florals, with flinty wild yeast notes adding further interest and complexity. The palate has an elegant restraint and fine structure. Fresh peach and quince flavours are complemented by a pithy grapefruit texture and acidity, with subtle hints of spicy French oak on the finish. This wine will build in palate weight and richness with further time in bottle.

Enjoy with crispy skinned salmon fillet and Asian greens or chickpea falafel.

vintage information

vintage: 2018 region: Eden Valley winemaker: Teresa Heuzenroeder harvested: February & March
alc/vol: 13.5% total acid: 5.3 g/l pH: 3.34 oak treatment: 40% of the blend was fermented & matured for 5 months in French oak barriques (16% new, balance in 1-3 year old oak)

