



HILL~SMITH ESTATE

EDEN VALLEY

2019

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

Rainfall throughout Winter and the growing season was well below average in Eden Valley. A windy Spring and continued lack of rainfall led to below average crops for all varieties across the region. Warm, dry conditions persisted throughout vintage resulting in wines with bright fruit aromas and 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. Capitalising on our experience and success with growing the original Burgundian clones in our family vineyards, plantings of these special clones in selected growers' vineyards have now come of age for this blend.

The finer flavours produced by these clones, in combination with the use of natural 'wild yeast' fermentation by indigenous vineyard yeasts, produce a more complex and elegant wine with rich creamy flavour and tangy acidity. Palate structure and texture is further enhanced through extended lees contact. Around 30% of the blend was fermented and matured in new (10% of the final blend) 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 with green tints. Lifted aromas of fragrant quince blossom and stone fruits with a hint of flinty complexity from wild yeast fermentation. Generous flavours of fresh peach, quince and citrus curd are balanced by a fine grapefruit pith acidity and subtle hints of spicy French oak. This wine will continue to build extra richness and complexity with further time in bottle. Drink now or cellar for up to 3 years.

Pair with crispy skinned salmon and Asian greens or for vegans try with chickpea falafel.

vintage information

vintage: 2019 region: Eden Valley winemaker: Teresa Heuzenroeder harvested: February & March
alc/vol: 13.5% total acid: 5.3 g/l pH: 3.33 oak treatment: 30% of the blend was fermented & matured for 7 months in French oak barriques (10% new, balance in 1-3 year old oak)

