



HILL~SMITH ESTATE

EDEN VALLEY

2020

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

Two dry winters and warm, windy weather during spring, coupled with warm to hot conditions throughout December and into January kept berries small and yields low. Welcome rainfall came at the end of January refreshing the vineyard and from then on the season changed to milder temperatures - perfect for retaining high levels of natural acidity and flavour intensity.

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 50% 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 straw with green tints. Fragrant aromas of fresh peach, quince and citrus zest with subtle hints of French oak and flint from wild yeast fermentation. Flavours of fresh stone fruit and citrus curd are underpinned by fresh grapefruit acidity and a fine creamy texture. Showing finer restraint than usual this wine will continue to build extra complexity and richness with further time in bottle. Drink now or cellar for up to 3 years.

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

vintage information

vintage: 2020 region: Eden Valley winemaker: Teresa Heuzenroeder harvested: February & March
alc/vol: 13.0% total acid: 5.79 g/l pH: 3.26 oak treatment: 50% of the blend was fermented & matured for 8 months in French oak barriques (10% new, balance in 1-3 year old oak)

