



TECHNICAL DATA

The Adelaide Hills produces some of Australia's finest Chardonnay. Since its first release with vintage 2000, M3 Chardonnay has quickly established a reputation amongst Australia's finest.

The vineyard

M3 Vineyard was planted in 1995 and takes its name from owners Martin Shaw, Michael and Matthew Hill Smith.

- Soil structure is sandy loam over red/yellow clay with underlying shale.
- High density vine planting at 2780 vines per hectare.
- Hand pruned, vertical shoot positioned canopies.
- Hand picked.
- Yields restricted to 2.5kg per vine
- A multiclonal blend of 110V1, Bernard 95 and Bernard 76 from Burgundy.

Vintage 2006

Wet, windy conditions during Spring lead to poor flowering and in turn reduced crops. Other than 3-4 days of hot weather in late December, the all important months for flavour development and acid retention of February and March were very mild. Exceptional flavours and high natural acidity resulted.

Winemaking

The grapes for M3 are hand picked and whole fruit pressed prior to barrel fermentation and maturation in French oak. Some wild yeast fermentation, extended time on yeast lees and partial malolactic fermentation impart further complexity and flavour.

Alcohol: 13%

Residual Sugar: dry

Total Acidity: 7g/l

pH: 3.31

Wine style

Sophisticated, barrel fermented wine with pure fruit character and restrained oak. Elegant and long living.

Grown, vinified and bottled at the Shaw + Smith winery.



WINE REVIEWS

MAX ALLEN,

The Weekend Australian, August 2007

"This beautiful Adelaide Hills chardonnay gets better with each vintage. It's a gorgeously subtle white wine with a core of lemony fruit and just a hint of very smart, powdery oak. As good as new wave Aussie chardonnay gets."

HARVEY STEIMAN

WINE SPECTATOR, September "25 Benchmark Australian Wines"

"the Chardonnay vines produce a wine with startling fruit purity and hints of minerality. It's always silky in texture, and often tastes better after five years in the bottle."

KEN GARGETT

"Don't Buy Wine Without Me" 95 points

"They have put an enormous amount of work into all aspects of this wine, from the vineyard to the winery, and the results manifest in the ever-improving quality. Puts many more expensive chardies to shame."

JOSH RAYNOLDS

International Wine Cellar (IWC) (USA) 90 points

"Bright straw. Focused pear and apple aromas are given depth by jasmine, sweet butter and blond tobacco. A dry, understated chardonnay, with admirably pure orchard and citrus flavors braced by zesty minerality and bitter lemon. Finishes with riper flavors of fresh honeydew and kiwi and excellent focus. I really like the restraint here."

WINESTATE

September 2007

"The seventh vintage of M3 Chardonnay from Shaw and Smith is better than ever before, the first to include fruit from the winery's new Dijon clone plantings."

PHILIP RICH

The Australian Financial Review Magazine, September 2007

"A great effort and set to join the ranks of the very best chardonnays in Australia."

KERRY SKINNER

Illawarra Mercury, July 2007

"The old firm - cousins Martin Shaw and Michael Hill-Smith - have done it again. Through just seven vintages the pair have created what surely is one of Australia's best cool-climate chardonnays. This latest release from the celebrated Adelaide Hills M3 vineyard is a corker, elegant and creamy with pristine fruit flavours, balanced oak, vibrant acidity and a crisp, clean finish."

FERGUS MCGHIE

Canberra Times, August 2007

"It's not often I'd recommend a chardonnay for the cellar, as too many fall over before their time. The Shaw and Smith, however, has the credentials to last at least another five years"