

2009 M3 CHARDONNAY

TASTING NOTES

Source:	100% Adelaide Hills, predominately from Shaw + Smith's M3 Vineyard at Woodside plus selected blocks of new Dijon selection Chardonnay. Low yields achieved by aggressive pruning and pre harvest bunch thinning. Hand picked to avoid fruit damage.
Vintage 2009:	In late January South Australia suffered an intense heat spike affecting different regions to varying degrees. In The Adelaide Hills this "heat spike" had negligible effect as it occurred 5-6 weeks before harvest. In fact conditions were very cool through to picking giving rise to great natural acidity and aromatics.
Vinification:	Whole bunches chilled overnight prior to pressing. Barrel fermentation in new, one and two year old French barriques. A large percentage of wild yeast fermentation was used plus partial malolactic fermentation for complexity and mouth-feel.
Maturation:	Ten months in barrique, lees stirred weekly to build complexity. Special care is taken not to over oak the wine, maintaining fruit integrity.
Cellaring:	Now until 2014.
Style:	M3 is at the forefront of the on-going refinement and evolution of Australian Chardonnay. We aim for elegance, restraint and the capacity to age in bottle which reflects the cooler growing conditions of the Adelaide Hills. 2009 M3 Chardonnay has distinct savoury character – slightly austere, restrained fruit and great palate length.

SHAW + SMITH

Established: 1989 by cousins Martin Shaw and Michael Hill Smith MW.

Vision: To make exciting, modern wines that rank amongst Australia's best.

Styles: Shaw + Smith specialize in grape varieties suited to the cooler climate of the Adelaide Hills. Principally sauvignon blanc, chardonnay, and Shiraz from selected sites. A small quantity of pinot noir and Riesling is made each year.

Winemakers: Martin Shaw and Darryl Catlin