



## Style

With orange blossom, lemon peel, and nectarine aromas, the impression on the nose is very much of freshness and purity. There is a seamlessness to the palate, with malo and oak both virtually imperceptible. On the palate the lively fruit drives through to the finish, with just a touch of creaminess and nutty complexity in the mid-palate.

#### Food

Grilled King George Whiting with a caper butter sauce.

#### Vintage

Welcomed winter rains replenished sub-soil moisture. Other than a spike of hot weather in November, the growing season was very mild and harvest weather perfect. Below average yields and cool weather resulted in intense flavours and high natural acidity. An excellent vintage!

#### 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.

## Vinification

SHAW + SMITH

M3 Chardonnay Adelaide Hills Whole bunches chilled overnight prior to pressing. Barrel fermentation in new, one, and two year old French barriques. 100% wild yeast fermentation plus partial malolactic fermentation for complexity and mouth-feel.

#### Maturation

Nine 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 2015

## History

The Adelaide Hills produces some of Australia's finest Chardonnay. Since its first release (vintage 2000) M3 Chardonnay has quickly established a reputation amongst Australia's finest. M3 is at the forefront of the on-going refinement and evolution of Australian Chardonnay.



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 specialise in grape varieties suited to the cooler climate of the Adelaide Hills: Sauvignon Blanc, Chardonnay, Pinot Noir and Shiraz from selected sites.

Winemakers: Martin Shaw and Darryl Catlin