

LENSWOOD VINEYARD 2017 Chardonnay

Fine and intense single site Chardonnay.

SHAW + SMITH

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Beginnings: Established by winemaker Martin Shaw and Master of Wine Michael Hill Smith in 1989.

*Winemaker*s: Martin Shaw and Adam Wadewitz.

Vision: To make exciting, refined wines exclusively from the Adelaide Hills that reflect our sites and climate.

Vineyards: Shaw + Smith own two vineyards in the Adelaide Hills, at Balhannah and Lenswood, totalling 55 ha. The vineyards are planted to varieties that perform particularly well in the region, namely Sauvignon Blanc, Chardonnay, Pinot Noir, and Shiraz.

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2017 LV CHARDONNAY

Style: A fine boned Chardonnay that reflects the conditions of the vintage and the character of this unique vineyard site.

The 2017 vintage is defined by the extremely late, cool season. It is very fine with juicy acid and depth of flavour including white flowers and citrus.

Season: There was record rainfall throughout the growing season but importantly it reduced to average in November during flowering and was dry during March, the later part of ripening. Record low temperatures were also recorded resulting in a late, very cool vintage. Flavours are intense and the natural acidity is striking.

Source: Sourced exclusively from Shaw + Smith's Lenswood property. Planted in 1999, the vineyard has east and west facing aspects and reaches 500 meters above sea level. The soil is brown loam over clay with some broken shale and stone ridges.

Vinification: Whole bunches were chilled overnight, then pressed, before fermentation in new and used 500 litre French oak puncheons. The wine spent a further 10 months in barrel with gentle stirring.

Background: Since purchasing the vineyard in 2012, significant investments have been made to further enhance the site. It had always shown potential for a single site wine and in 2014 a small amount was selected for our first 'Lenswood Vineyard' Chardonnay.

Serve: A luxurious match with kingfish ceviche. Ideal temperature is 10-12°C.

Cellar potential: Will reward careful cellaring for up to 10 years.