



2011 M3 Chardonnay

Style

Shows the characters of the cool summer and autumn, with primary fruit notes of nectarine and cumquat, and vivid fresh acidity that provides structure and focus.

Food

Grilled King George Whiting with a caper butter sauce.

Vintage

An unusually cool and wet vintage, with above average rainfall in February and March, provided conditions that were more suited to white varieties than red. The long and cool ripening season gave us vibrant aromatics and crisp acidity.

Source

Sourced primarily from the Shaw + Smith M3 Vineyard at Woodside which was planted in 1995 and takes its name from owners **M**artin Shaw, **M**ichael and **M**atthew Hill Smith. Low yields achieved by aggressive pruning and pre harvest bunch thinning. Hand picked to avoid fruit damage.

Vinification

Whole bunches chilled overnight prior to pressing. Barrel fermentation in new, one, and two year old French barriques. Wild yeast fermentation plus partial malolactic fermentation for complexity and mouth-feel.

Maturation

Nine months in barrique, with some lees stirring to build complexity. Special care is taken not to over oak the wine, maintaining fruit integrity.

Cellaring

Now until 2016

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.

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 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