

Shaw + Smith M3 Chardonnay Adelaide Hills Australia 2022

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2022

GRAPE Chardonnay

GEOGRAPHY Not Europe

COUNTRY Australia

LARGER REGION South Australia

SMALLER REGION Adelaide

Rationale

Coming from an extensive wine growing area in the Mount Lofty Ranges region of South Australia, Adelaide Hills Chardonnay is at once intriguing and challenging to explore given the range of subregional characteristics exerting influence over the flavor profile, and many different winemaker interpretations also influencing the finished wines. It's the coolest and most elevated wine region in South Australia and is renowned for its cool climate 'new wave' Chardonnay. The best producers are tackling this variety by pursuing a distinctively modern Australian style: fruit-forward but lean, allowing the pristine qualities of superior fruit, gently handled, to shine.

The wines are elegant and textured and have the acid structure to age and evolve. These bright and stylish white wines challenge old-school assumptions about Chardonnay and rival the very best in the world. Chardonnays here are generally light and crisp, with a delicate balance of sweet and sour notes layered with citrus and stone fruit aromas. Aromatically, they are an array of fresh white peach, lemon curd, and toasted hazelnuts.

Shaw + Smith was established in 1989 by the current owners, cousins Martin Shaw and Michael Hill Smith. Michael had just completed his Master of Wine in the UK, and Martin was running a "flying winemaker" business in Europe when they decided – somewhat on a whim – to make wine together. While a family business, Shaw + Smith is more about a partnership of two cousins with a unified vision and complimentary skills. The Chardonnay comes from the acclaimed Lenswood vineyard planted in 1999.

Sight

BRIGHTNESS Star Bright

CLARITY Clear

COLOR DEPTH Medium

COLOR Straw

HIGHLIGHTS Green

BUBBLES No

Structure

RESIDUAL SUGAR Dry

ACID High

ALCOHOL Medium

PHENOLS None

TEXTURE Lean / Tart

FINISH Long

COMPLEXITY High

Aroma & Taste

CITRUS FRUIT Meyer Lemon • Orange • Lemon *Condition: Fresh, Ripe* *Part: Flesh, Peel / Zest*

TREE/VINE FRUIT Pear (Green) • Apple (Green) • Quince *Condition: Fresh, Ripe*

STONE FRUIT Apricot • Nectarine (White) • Nectarine (Yellow) *Condition: Under Ripe / Tart, Fresh*

TROPICAL FRUIT Mango • Pineapple • Starfruit • Kiwi *Condition: Fresh*

FLORAL Apple Blossom • Elderflower • Lemon / Lime Blossom *Condition: Fresh*

OTHER VEGETABLE Mushrooms (White) • Ginger / Root

HERBAL Lemon Grass • Chamomile • Sorrel • Verbena

OTHER SPICES Ginger Powder • Sesame / Candy

ORGANIC EARTH Turned Dirt / Potting Soil

INORGANIC EARTH Mineral / Rock • Chalk / Limestone

OAK AGING Yes *Oak Intensity: Low*

OAK INFLUENCE Blended Oak

OXIDATION/NUTTINESS Pinenut • Macadamia • Cashew

CHEMICAL COMPOUNDS Sulfur / Reduction

PERCEIVED WINEMAKING CHOICES Lees Contact • Malolactic (ML)