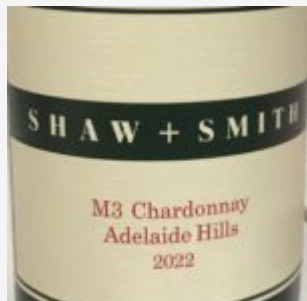


Shaw + Smith M3 Chardonnay Adelaide Hills Australia 2022

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: Ripe, Fresh* *Part: Peel / Zest, Flesh*
TREE/VINE FRUIT Pear (Green) • Apple (Green) • Quince *Condition: Ripe, Fresh*
STONE FRUIT Apricot • Nectarine (White) • Nectarine (Yellow) *Condition: Fresh, Under Ripe / Tart*
TROPICAL FRUIT Starfruit • Kiwi • Mango • Pineapple *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 Chalk / Limestone • Mineral / Rock
OAK AGING Yes *Oak Intensity: Low*
OAK INFLUENCE Blended Oak
OXIDATION/NUTTINESS Cashew • Macadamia • Pinenut
CHEMICAL COMPOUNDS Sulfur / Reduction
PERCEIVED WINEMAKING CHOICES Malolactic (ML) • Lees Contact