SHAW AND SMITH

2003 M3 VINEYARD CHARDONNAY

TECHNICAL DATA

The Adelaide Hills produces some of Australia's finest Chardonnay. Since it's first release with vintage 2000, M3 Chardonnay has quickly established a reputation amongst Australia's finest.

The vineyard

M3 Vineyard was planted in 1995 and takes its name from owners Martin Shaw, Michael and Matthew Hill Smith.

- Soil structure is sandy loam over red/yellow clay with underlying shale.
- High density vine planting at 2780 vines per hectare.
- Hand pruned, vertical shoot positioned canopies.
- Hand picked.
- Yields restricted to 2.5kg per vine

Vintage 2003

A long, dry and generally warm ripening season with some rain in February. Crop levels were low contributing to high grape quality. The resulting wine has good acidity with fine fruit concentration and palate weight.

Winemaking

The grapes for M3 are hand picked and whole fruit pressed prior to 100% barrel fermentation and maturation in 35-40% new and 60-65% one or two year old French oak. The wine spends 10 months in oak during which time it undergoes fermentation (including some wild yeast fermentation) and partial malolactic fermentation to impart further complexity and flavour. The lees are stirred weekly.

Alcohol: 13.7%
Residual Sugar: dry
Total Acidity: 7.0 g/l
pH: 3.2

Wine style

Sophisticated, barrel fermented wine with pure fruit character and restrained oak. Elegant and long living.

Grown, vinified and bottled at the Shaw + Smith winery.

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WINE REVIEWS

PETER FORRESTAL
The Bulletin, December 2005
"Wines of the Future"
"This Adelaide Hills producer is redefining Australian chardonnay… Superb: beautifully fragrant and delicate."

HUON HOOKE AND RALPH KYTE-POWELL
The Penguin Good Australian Wine Guide 2005/2006
"…it sums up the best qualities of the Australian chardonnay style. …The palate has pleasantly understated richness and slightly austere underlying structure, but there's enough 'give' for it to be an appetizing drink glass after glass."

GREG DUNCAN POWELL
The Sydney Morning Herald, April 23-24 2005
"Dollar for dollar, this is the best chardonnay in the country. It manages to be both lean and rich, austere yet generous. True, there are other chardonnays more famous, more legendary and more expensive but for quality, style and, since its debut vintage in 2000, consistency and cellarability, they don't come close to the M3."

JAMES HALLIDAY TOP 100
The Weekend Australian, November 2004
95 points
"…complex, intense, tight aromas and flavours of stone fruit, melon and fig are interlaced with cashew and spicy oak in the backgrounds. A fine example of winemaking."

RALPH KYTE - POWELL
The Age, March 2005
"The palate is appetizing and harmonious, with understated richness and slight austerity on the finish."

MATT WILKIN
Decanter Magazine, April 2005
"Attractive creamy oak. Soft peach aromas. Hint of anise. Soft and fleshy. Subtle easy-drinking style. Fresh balancing acid and length."

MARY MULLIGAN
The Wine Enthusiast, August 2005
90 points
"A pretty Chardonnay. It's piquant and interesting, with a buttery foundation that's buried deep beneath lemon-peel and dry mineral flavors, and a nose that shows floral and kiwi notes."

DECANTER
"Full on the palate, lots of creamy characters, very long finish."

THE WINE ENTHUSIAST
90 points

WINE SPECTATOR (USA)
March 2005
92 points