



TECHNICAL DATA

The Adelaide Hills produces some of Australia's finest Chardonnay. Since its 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 2004

Excellent flowering conditions, and with the exception of 10 days in February, cool ripening temperatures throughout. Crop estimates were high and bunch thinning was mandatory for all varieties. Aggressive yield management produced excellent results.

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: 13.2%
Residual Sugar: dry
Total Acidity: 7.0 g/l
pH: 3.21

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.



WINE REVIEWS

JAMES HALLIDAY

Australian Wine Companion

96 points

"A wine of marvellous finesse; elegant but intense melon, citrus, nectarine and pear; malolactic and barrel ferment inputs there without trumpeting their presence. Vibrant. Drink: 2012."

BEN CANAIDER AND GREG DUNCAN POWELL

Sydney Morning Herald/The Age Winter Drinking Special, June 2006

"This wine needs a slogan like 'when food is important, only M3 will do'. It's a chardonnay that does everything at the table apart from set it and clear it away. Long, lean, incredibly subtle, it is also rather complex and therefore will appease food snobs and wine snobs alike."

HUON HOOKE

Good Weekend, The Sydney Morning Herald Magazine, April 1 2006

"...a great, world-class chardonnay. The '04 M3 is a major milestone."

GREG DUNCAN POWELL

The Sydney Morning Herald, March 4 2006

"Is a \$40 chardonnay twice as good as a \$20 chardonnay? With the M3 the answer is a rare yes. It's the Australian epitome of elegant chardonnay and rewards patient, attentive drinking. The goodies are revealed slowly and it unfolds like a really well-made film, keeping you surprised and intrigued right to the very end."

MAX ALLEN

The Australian Magazine, March 11-12 2006

"An uncompromisingly different expression of Aussie chardonnay from an Adelaide Hills winery with more experience than most with this deceptively malleable variety. Floral, tangy, almost brittle, like dry wafer biscuits, but with a core of yellow tropical fruit. "

AUSTRALIAN GOURMET TRAVELLER WINE MAGAZINE

June 2006

96 points

"The best M3 yet: a very exciting wine of understated complexity."

WINE SPECTATOR TOP 100 WINES OF 2006

93 points

"This one has real presence, a seamless wine that delivers plenty of personality. Lithe and refined, it has lovely peach, orange and spice aromas and flavors, harmonious, multilayered and very, very long."

MATT SKINNER

The Juice (book)

"Among the examples currently flying the flag for Australia's new breed of Chardonnay, Shaw and Smith M3 is a very deliberate attempt to create pure, textured age-worthy Chardonnay that you don't need to use a knife and fork on. Controlled and elegant, M3 lends itself to a broad range of food styles... Delicious."

WINE ENTHUSIAST

November 2006

90 points

INTERNATIONAL WINE CELLAR – TANZER

90 points