



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 2005

A cool, dry summer was followed by a long, dry autumn. Despite coolish weather, harvest began around 5-7 days earlier than normal. Crop levels were potentially high and required some bunch thinning. Great flavour and acidity throughout all whites. 2005 was an excellent vintage.

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. The first vintage sealed safely under screwcap.

Alcohol: 13.7%
Residual Sugar: dry
Total Acidity: 6.8 g/l
pH: 3.34

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 Top 100 Wines,
The Weekend Australian, November 2006
95 points

“This classy wine receives the full treatment: hand-picked, whole bunch pressed, barrel-fermented, lees-stirred and malolactic fermented. Glowing yellow-green, the winemaker inputs simply serve to frame the fig, melon and nectarine fruit running through to a long finish.”

Wine Spectator Insider 2006
91 points

Wine Wise December 2006

“Highly recommended beautifully restrained subtle and minerally, yet possessed of considerable power. The palate has a delightfully creamy texture allied to a pleasing grip which makes it taut and balanced. Masterly winemaking.”

KEN GARGETT
QLD Courier Mail, January 2007
94 points

“Seriously stunning, finely balanced chardonnay. Complex and elegant. Cashews, spice, a hint of toast and lemons. Very fine.”

WINSOR DOBBIN
Sun Herald, November 2006

“A lean, elegant, new direction chardonnay with stone fruit flavours on a complex palate. In white burgundy style, perfect with seafood.”