



TECHNICAL DATA

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

The vineyard

Sourced primarily from the Shaw + Smith M3 Vineyard at Woodside which 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.
- A multiclonal blending of I10V1, Bernard 95 and Bernard 76 from Burgundy.

Vintage 2008

A near perfect run up to harvest with no frosts, good flowering and a very cool February. A 15 day heat wave in early March resulted in a fast & furious grape intake and challenged all our resources. Despite the last minute heat, the quality is good – particularly flavour and palate weight.

Winemaking

The grapes for M3 are hand picked, chilled and whole fruit pressed prior to barrel fermentation and maturation in French Oak. Some wild fermentation, extended time of yeast lees and partial malolactic fermentation impart further complexity and flavour.

Alcohol: 13%

Residual Sugar: Dry

Total Acidity: 6.4g/l

pH: 3.28

Wine style

M3 is at the forefront of the on-going refinement and evolution of Australian Chardonnay. We aim for elegance, restraint and the capacity to age in bottle. 2008 M3 Chardonnay is distinctly savoury, slightly austere, with restrained fruit and great palate length.

Grown, vinified and bottled at Shaw + Smith.