



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 110V1, Bernard 95 and Bernard 76 from Burgundy.

Vintage 2009

The 2009 growing season in the Adelaide Hills began with a cool spring, which resulted in a relatively small but high quality crop. A short burst of heat in late January had little impact as it occurred 5-6 weeks before harvest, and the autumn weather leading up to picking was cool and dry, which resulted in excellent flavour development and wines of freshness and elegance.

Winemaking

The grapes for M3 are hand picked, chilled and whole bunch pressed prior to barrel fermentation and maturation in French oak. Wild yeast fermentation, extended time on yeast lees and partial malolactic fermentation impart further complexity and flavour.

Alcohol: 13.5%

Residual Sugar: Dry

Total Acidity: 6.45g/l

pH: 3.16

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. 2009 M3 shows complexity of flavour, with both youthful primary fruit and some savoury notes, and has a long and layered palate.

Grown, vinified and bottled at Shaw + Smith.