



SHOTTESBROOKE

Single Vineyard Chardonnay 2017

Adelaide Hills



BACKGROUND

First planted by founder, Nick Holmes, over 30 years ago, Shottesbrooke takes its name from an estate in Berkshire, England, where Nick's grandfather was vicar of the parish from 1905 to 1926. Today, Shottesbrooke is proudly an estate grown and managed winery.

From the defined borders of our oldest and finest vineyard blocks, the Single Vineyard Series showcases the translation from terroir into wines of unique style and flavour, whilst remaining true to the hallmark Shottesbrooke style of elegance and finesse.

Vineyards

Regarded as one of the wettest growing seasons on record, the 2017 growing season experienced high levels of rain, which helped to flush soils and ensure minimal irrigation requirement. This saw the growth of exceptionally healthy canopies, slightly above average yields and resulted in a later than usual harvest.

Sourced from a single premium vineyard in South Australia's beautiful, cool climate Adelaide Hills region - an area renowned for high quality Chardonnay production. The characters shown in this wine are unashamedly typical of its source - fresh, vibrant and full flavoured.

Winemaking

The fruit was picked during the cool of night in several stages to retain freshness and natural acidity. It was then chilled, pressed and settled after which the clear juice was racked and a portion underwent malolactic fermentation. It was matured for nine months in a combination of stainless steel tanks and French oak hogsheads prior to fining and bottling.

Tasting Notes

Colour	Clear straw with a bright golden hue
Nose	Fresh stone fruit and zesty lemon aromas are lifted by restrained nuances of toasty oak and just an ever-so- slight hint of nougat.
Palate	The palate is dominated by elegant nectarine and grapefruit typical of Adelaide Hills Chardonnay. A balanced and structured acidity allows the wine to remain fresh and lively, whilst subtle use of oak adds interest and depth.
Cellaring	Now, until 2024
Food Match	Roasted free range chicken with seasonal vegetables

Alcohol : 12.5%	pH : 3.21	Residual Sugar : 3.0 g/l
Titrateable Acidity : 6.92 g/l	Bottling Date : March 2018	

Reviews, Awards & Accolades



TROPHY - Albert Chan Memorial Prize for Best White of Show
KPMG Sydney Royal Wine Show 2019



TROPHY - AP John Coopers Perennial Trophy for Best Chardonnay
KPMG Sydney Royal Wine Show 2019



GOLD MEDAL
KPMG Sydney Royal Wine Show 2019



GOLD MEDAL / 96 points
Adelaide Hills Wine Show 2018



GOLD MEDAL
Mundus Vini Spring Tasting 2019



GOLD MEDAL
Royal Melbourne Wine Awards 2018



93 points - James Halliday Wine Companion

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