



Single Vineyard Chardonnay 2018

Adelaide Hills



SHOTTESBROOKE

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, the people, the place & the soul proudly come together & are displayed within each carefully crafted wine that sits within the Shottesbrooke range.

From the defined borders of our oldest & finest vineyard blocks, the Single Vineyard Series showcases the translation from terroir into wines of unique style & flavour, whilst remaining true to the hallmark Shottesbrooke style of elegance & finesse. From vineyard to bottle, it is our commitment to produce exceptional wines that truly reflect their origin.



Vineyards

The challenges of the 2018 vintage started early, with relentless warm weather throughout January exacerbated by very low rainfall. Sunburn from struggling canopies was a constant threat, so strategic irrigation allowed the foliage to remain healthy and lush. Ripening happened evenly, and once optimal maturity was reached, harvest began, with all varieties hitting the winery hard and fast.

Overall, despite the dramatic start to the season, the wines produced from the 2018 vintage were exemplary. With all the weather-related obstacles either avoided or overcome, the 2018 vintage will no doubt be remembered for its low yields of high quality, and is one which will produce a notable collection of graceful, elegant wines.

Winemaking

The fruit for this wine was picked during the cool of night, and across 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. Individual parcels were then matured for nine months in a combination of stainless steel, new and 1 year old 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 flavours, typical of Adelaide Hills Chardonnay. A structured acidity underscores the fresh flavours, and allows the wine to retain a delightful liveliness, whilst subtle oak adds interesting layers.	
Cellaring	Now, until 2023	
Food Match	Roasted free range chicken with seasonal vegetables	
Alcohol : 12.5%	pH : 3.25	Residual Sugar : 2.8 g/l
Titrateable Acidity : 6.75 g/l	Harvest Date : 7th March, 2018	Bottling Date : March 2019