



Single Vineyard Chardonnay 2016

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, Shottesbrooke is proudly an estate grown and managed boutique 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

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

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| 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 2020 |
| Food Match | Roasted free range chicken with seasonal vegetables |

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| Alcohol : 13% | pH : 3.25 | Residual Sugar : 1.8 g/l |
| Titrateable Acidity : 6.52 g/l | Bottling Date : February 2017 | |

Reviews, Awards & Accolades



GOLD/TOP OF CLASS - 2016 Shottesbrooke Single Vineyard Chardonnay - Australian Single Vineyard Wine Show 2017



GOLD - 2016 Shottesbrooke Single Vineyard Chardonnay International Wine Competition Tranche 1 2018



James Halliday - 95 points (Chardonnay Challenge) + special value
Campbell Mattinson - 90 points

"Low in oak influence. High in white peach, white flowers and grapefruit-like flavour. A steely chardonnay with fruit holding the steering wheel... pure and elegant... Chardonnay on its best behaviour." - Campbell Mattinson, April 2017

"Lovely nose, with complex winemaking aromas and flavours, including struck match, flint and minerals. Fruit here is quite lean and modern, though it builds depth on the finish and is very long. Needs time, but should evolve. This McLaren Vale winemaker has produced a note-worthy Adelaide Hills Chardonnay. 18/20." - Barry Weinmann, May 2017

"Aromas of lemon and smoky 'struck match' leap out of the glass. Some well integrated oak character and smoky, creamy, lemony length. 95 points." - IWC Judges comments, 2018 Competition



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