

## 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 and 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 and finesse. From vineyard to bottle, it is our commitment to produce exceptional wines that truly reflect their origin.*

## Vineyards

2022 was the third year in a row that the Adelaide Hills exceeded its annual rainfall (most of which fell in Winter). A dry September followed, creating good conditions for budburst and this was followed by a wet and windy October and November, affecting flowering, and resulting in lower-than-average fruit set. The season then dried up creating a prolonged, cool growing and ripening season, ideal for aromatic white wine varieties. While tonnes were down, the seasonal conditions provided great conditions for Chardonnay production.

## Winemaking

The fruit for this wine was picked during the cool of night to retain freshness and natural acidity. Once at the winery only the free-run and light pressings were selected for this wine. Half this juice was quickly taken off and filled to new French oak for wild barrel-ferment on full solids. The balance was settled then racked off solids as clean juice and inoculated with Chardonnay-specific yeast for tank ferment in stainless steel. Once fermented, both tank and barrels were lees-stirred before being racked and topped for maturation until the following February. Barrels and tank remained separate until bottling time when oak was selected and combined with tank-fermented wine to make a 55/45 blend of oak to tank.

## Tasting Notes

Colour	Pale gold with a flash of green	
Nose	White stone fruit and citrus blossom with a hint of flint	
Palate	The textural palate has a core of fruit sweetness, coupled with warm toasty oak and a knife's edge of acidity keeping everything in check.	
Cellaring	Now, until 2029	
Food Match	Grilled King George whiting and hot chips	
Alcohol : 12.5%	pH : 3.25	Residual Sugar : 2.3 g/l
Titrateable Acidity : 6.42 g/l	Bottling Date : March 2023	

## Reviews, Awards & Accolades



**SILVER MEDAL**  
Chardonnay du Monde 2024



**SILVER MEDAL**  
KPMG Sydney Royal Wine Show 2023



**SILVER MEDAL**  
Royal Adelaide Wine Show 2023



**SILVER MEDAL**  
Adelaide Hills Wine Show 2023

