



SHOTTESBROOKE

Single Vineyard Chardonnay 2020

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, 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

The 2020 vintage in the Adelaide Hills will be remembered as a vintage of extremes. Cold conditions during flowering resulted in a lower-than-average crop and then two heatwaves were recorded either side of Christmas (one resulting in the Cudlee Creek bushfires).

Fortunately, our vineyard located in Meadows escaped the fire and the threat of smoke taint and the final stages of ripening were relatively uneventful, albeit again cooler than average. The month of February was the coolest recorded since the 1990s, resulting in crisp grapes with great acidity at harvest.

Winemaking

The fruit for this wine was picked during the cool of night to retain freshness and natural acidity. Once at the winery, it was chilled, pressed & settled and then the clear juice was racked to both tank & barrel. The barrel component underwent a wild fermentation whilst the tank portion was inoculated with a Chardonnay-specific yeast. Once fermentation was completed, a portion of the barrel ferment was allowed to undergo malolactic fermentation, and once complete, was blended with the tank portion before 10 months maturation in a combination of new and one-year-old French oak as well as stainless steel.

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 2028	
Food Match	Grilled King George whiting and hot chips	
Alcohol : 12.5%	pH : 3.24	Residual Sugar : 3.0 g/l
Titrateable Acidity : 6.5 g/l	Bottling Date : September 2020	

Reviews, Awards & Accolades



TROPHY
KPMG Sydney Royal Wine Show 2021



GOLD MEDAL
KPMG Sydney Royal Wine Show 2021



GOLD MEDAL
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SILVER MEDAL
Adelaide Hills Wine Show 2021

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