



SHOTTESBROOKE

# Single Vineyard Chardonnay 2021

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

In spite of a dry July in 2020, soil moisture levels were close to full when budburst commenced and progressed evenly through a warm September. Average rainfall through Spring was accompanied by optimal conditions for canopy development and flowering, with good fruit set resulting.

The Summer of the 2020/21 growing season was then the coolest of the past ten seasons with no problematic heat events. Optimal rain through the late January into early February topped up soil moisture to give optimal conditions for veraison and berry development. Cool temperatures then slowed the final stages of ripening, which provided ideal conditions for flavour development.

## 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 a portion of the tank-fermented wine to make a 45/55 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 : 3.28	Residual Sugar : 2.61 g/l
Titrateable Acidity : 7.2 g/l	Bottling Date : March 2022	

## Reviews, Awards & Accolades



**GOLD MEDAL**  
Sommeliers Choice 2023



**GOLD MEDAL**  
Mundus Vini Spring Tasting 2023



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



**GOLD MEDAL**  
Adelaide Hills Wine Show 2022



PO Box 1270 | 101 Bagshaws Rd

McLaren Flat SA 5171

P: 08 8383 0002 / F: 08 8383 0222

E: admin@shottesbrooke.com.au

www.shottesbrooke.com.au