Shaw & Smith

This 2022 vintage from Shaw + Smith offers a refined, contemporary style of Chardonnay, balancing brightness and depth with notes of white flowers, nectarine, and ginger.

SHAW + SMITH

M3 Chardonnay 2023

Adelaide Hills, Australia

Region and Vineyards

The **Adelaide Hills** region is recognized for its ideal conditions for cool-climate varietals like Chardonnay, where altitude and a long growing season enable nuanced and complex flavor development. The 2022 season began with a cool start influenced by **La Niña**, producing a smaller fruit set but allowing for extended ripening as summer progressed. The weather remained mild, with some late-season warmth enhancing the fruit's aromatic intensity and ripeness while maintaining fresh acidity.

Shaw + Smith's vineyards at **Balhannah, Lenswood, and Piccadilly** are meticulously managed to yield high-quality Chardonnay that reflects the distinct Adelaide Hills terroir. These vineyards cover **59 hectares** and are planted with sustainable practices that protect the health of the vines and soil. In December, conditions were mild, though a few well-timed showers sustained the vines' vigor, ensuring optimal fruit quality.

Winemaking

Shaw + Smith's approach to the M3 Chardonnay 2022 emphasizes gentle handling and minimal intervention to highlight the purity of the fruit. **Hand-picked whole bunches** are pressed using an air-bag press to extract juice without excess phenolic influence. The juice is then transferred to **French oak barrels** for fermentation, adding structure and subtle oak influence. This Chardonnay undergoes **malolactic fermentation**, which softens the acidity and enhances mouthfeel, followed by approximately **9 months in oak** for further complexity.

After aging in oak, the batches are blended in stainless steel tanks before bottling, resulting in a Chardonnay with depth, elegance, and well-integrated flavors. The result is a Chardonnay that combines vibrant acidity with richness, making it suitable for immediate enjoyment or extended cellaring.

Alcohol :13,00 %

Composition: 100% Chardonnay

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Tasting Notes

- **Color**: Pale gold with a bright, clear rim.
- **Aroma**: Aromas of white flowers, citrus, and nectarine, with additional notes of ginger and a hint of orange zest.
- **Palate**: Medium-bodied with flavors of stone fruit, lemon, and a subtle creaminess from malolactic fermentation. The wine shows vibrant acidity balanced by a smooth texture, with a long, elegant finish that hints at minerality.

Did you know?

The M3 Chardonnay has become a hallmark of **contemporary Australian Chardonnay**, moving away from the heavily oaked style of the past to a more refined, terroir-driven expression. Shaw + Smith's commitment to elegance and restraint in their winemaking has made the M3 Chardonnay a benchmark for cool-climate Australian Chardonnay.

Wine Pairing Ideas

- **Grilled scallops with lemon butter**: The wine's acidity and citrus notes complement the richness of the scallops, enhancing the delicate flavors.
- **Roast chicken with thyme and garlic**: The creamy texture and subtle oak influence in the Chardonnay add depth to the savory roast chicken.
- **Pasta primavera with cream sauce**: The bright acidity and stone fruit flavors lift the dish, creating a harmonious pairing with the creamy sauce.
- **Goat cheese tart**: The wine's floral and citrus notes balance the creamy tang of the cheese, creating an elegant and balanced pairing.

93 Wine Spectator

Wine Spectator (WS) : 93 Points (2022)

Stunning and sleek, with intensity and precision to the citrus, pear and white peach flavors. Offers notes of orange blossom and jasmine, with notes of fresh-cut Fuji apple and buttery shortbread on the mouthwatering finish. Drink now through 2034. 300 cases imported.

93 James Halliday

James Halliday (JH) : 93 Points (2022)

A sleek, mid-weighted & highly contemporary chardonnay, embellishing a pungent mineral chassis with roasted cashew, nougat and curdy creaminess. Vanilla-cedar oak, an integrated framework. Apricot pith, white peach and nectarine, too. The acidity, palpably natural of feel and really juicy, towing impressive length. Among the better recent iterations of this rightly popular cuvée.

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M3 Chardonnay 2023

James Suckling (JS) : 93 Points (2022)

A sleek, mid-weighted & very contemporary chardonnay, embellishing a pungent mineral chassis with roasted cashew, nougat and curdy creaminess. Vanilla-cedar oak, an integrated framework. Apricot pith, white peach and nectarine, too. The acidity, palpably natural of feel and really juicy, towing impressive length. One of the better recent iterations of this rightly popular cuvee.

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