

Shoofly

CHARDONNAY

2012

ADELAIDE HILLS



VARIETALS	Chardonnay
REGION	Adelaide Hills, South Australia
MATURATION	10 months in seasoned oak
ANALYSIS	13.5% alc/vol TA: 7.0 pH: 3.4
WINEMAKER	Ben Riggs



WINEMAKING

The fruit for the Chardonnay is sourced from Australia's premier cool-climate wine region, Adelaide Hills. Situated in the Mount Lofty Ranges at an altitude of 2300 feet, this region is ideally suited for crisp Chardonnay. Shoofly Chardonnay is made in a fresh, crisp style that is perfect for early drinking. The fruit was harvested in mid March and fermentation took place in both stainless steel tanks (90%) and neutral oak barrels (10%). A small portion of the wine was matured in seasoned oak where it underwent 15% malolactic fermentation to add complexity, aromatics and texture.

TASTING NOTES

Shoofly Chardonnay is crafted with a touch more care, using carefully ripened fruit with just a touch of oak resulting in bright, juicy flavors reminiscent of grapefruit and melon. On the nose, this zippy Chardonnay offers aromas of tropical fruit, peaches and melon while on the palate; grapefruit and lemon zest are complemented by zingy acidity. This youthful wine is drinking great now and will develop more complexity over the next three years.

CRITICAL ACCLAIM

-  **89 pts** Wine Spectator
- 89 pts** Stephen Tanzer's International Wine Cellar
- 89 pts** James Halliday's Australian Wine Companion

ABOUT SHOOFLY

Australians are an unpretentious mob and shoofly flies is about as complicated as it gets when dealing with life's distractions. 'Work hard but take time to savor each day' is the national ethos - an honest approach to life that is reflected in our wines. Our wines are crafted from hand-selected vineyard sites that are rich in character and demonstrate true varietal pedigree. These are wines that show Australia at its best. Shoofly was founded in 2005 and the winemaking team is led by one of Australia's best - Ben Riggs. As a native of McLaren Vale, he has been crafting some of the region's finest for more than two decades.