

2015 SHOOFLY CHARDONNAY

Shoofly



WINEMAKER: Ben Riggs
REGION: Adelaide Hills, South Australia
VARIETALS: Chardonnay
MATURATION: 10 months in older French and American oak
ANALYSIS: 13.5% alc/vol | TA 6.92 g/l | pH 3.37

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 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 patience, using carefully ripened fruit with just a touch of oak. Typical Adelaide Hills characters of guava and ripe grapefruit are supported by hints of hazelnut and brioche. Juicy citrus and white peach flavors lead on the youthful palate which will develop more complexity over the next three years.

CRITICAL ACCLAIM: 90 pts Vinous, 89 pts Wine Spectator, 89 pts/Best Buy Wine Enthusiast

ABOUT SHOOFLY: Australians are an unpretentious mob and shooing 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.

