

INCOGNITO



2021 Incognito Chardonnay

Style

Beautiful, full-flavoured Chardonnay from the outstanding 2021 growing season. The wine is full of life with characteristic cool climate acidity, but with a richness and depth of fruit that screams Chardonnay through and through. Lees contact and the judicious use of French oak add to the moreish-ness in the wine, and an extra year in bottle has allowed further complexities to develop.

Vintage

The growing season for the 2021 vintage was terrific, a joy after the traumas of 2020. Soaking winter rains gave us plenty of moisture in the soil, and that flowed into healthy crops. The summer was mild, slow ripening, with lots of flavour.

Vinification

Wild ferment in French oak, about 15% new. Full malolactic fermentation and occasional lees stirring to enhance complexity.

Maturation

Aged on lees for 10 months before blending and bottling.

Cellaring

Drink within 5 years

To be Incognito

Having one's identity concealed, to avoid notice or formal attention.

The Incognito wines are given the same focus and attention as those under the Shaw + Smith label: low yields, hand picked, barrel fermentation for Chardonnay and French oak maturation on all. These wines are more approachable styles.

These wines are *only* produced in suitable years, which is why they remain Incognito.

Produced by Shaw + Smith

Established: 1989 by cousins Martin Shaw and Michael Hill Smith MW.

Vision: To make exciting, refined wines exclusively from the Adelaide Hills that reflect our sites and climate.

Styles: Shaw + Smith specialise in grape varieties suited to the cooler climate of the Adelaide Hills:

Sauvignon Blanc, Chardonnay, Pinot Noir + Shiraz.

Winemakers: Adam Wadewitz and Martin Shaw