

Château Smith Haut Lafitte : 2017 vintage

Overview of the weather

A hot, early-ripening year

- A cold winter that was much drier than usual until February
- An increase in temperature (+2°C) and rainfall from February onwards : early bud break
- Dry, cold April, frost from 27 to 29/04 : SHL's vines were luckily spared
- Warm weather in May and June encouraged vigorous growth. July and August were drier, enabling the tannins to ripen
- A substantial drop in temperature in September : preservation of acidity and freshness

Harvesting

Early, from 24 August to 9 September for the whites and from 11 to 29 September for the reds

We had to act quickly (relying on as many as 160 pickers) in order to harvest the grapes at optimal ripeness. Sugar levels were reasonable and accompanied by high acidity and excellent phenolic potential.



Winemaking : Accuracy and precision

- **Red wines** : Whole grapes were transferred by gravity for fermentation in truncated cone shaped oak vats with regular punching down for subsequent ageing by separate lots in barrel for 18 months.
- **White wines** : Direct pressing, fermentation in barrel, and ageing on the lees for 12 months with less stirring
- **Average yields** : 36 hl/ha for the white wines

Grape varieties at Château Smith Haut Lafitte

	Château Smith Haut Lafitte	Les Hauts de Smith	Le Petit Haut Lafitte
Sauv. Blanc	90	100	80
Sémillon	5		20
Sauv. Gris	5		
New barrels	50	50	50

	Château Smith Haut Lafitte	Les Hauts de Smith	Le Petit Haut Lafitte
Cab. Sauv	60	40	60
Merlot	35	60	40
Cab. Franc	4		
P.Verdot	1		
New barrels	60	20	20

% of grape varieties in blend

Viticultural practices

Our « Bio-precision » philosophy combines innovative vinification techniques and environmentally-friendly viticultural practices. We do not use any chemical input products in the vineyard, focusing rather on canopy management, with meticulous attention to the vines' needs.

More recently, we have used a number of phytotherapy treatments to care for the vines and strengthen their natural defences. We also place great importance on the preservation of genetic diversity, with a view to maintaining our wines' unique, complex characteristics.