



SHAW + SMITH



Shaw + Smith

Beginnings: Established by winemaker Martin Shaw and Master of Wine Michael Hill Smith in 1989.

Winemakers: Adam Wadewitz and Martin Shaw.

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

Vineyards: Shaw + Smith own three vineyards in the Adelaide Hills, at Balhannah, Lenswood and Piccadilly Valley, totalling 60 hectares. Our aim is to grow the highest possible quality grapes from healthy vines grown in healthy soils.

Winery & Tasting Room:
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2023 Sauvignon Blanc

Style: The cool season gave us flavours in the lemon, lime, and pink grapefruit spectrum, with a touch extra energy and acidity adding to the freshness. A classic expression of a cooler year.

Season: Our third La Niña influenced season in a row, 2023 was late, cool and wet. The result was the latest to ripen vintage that we've experienced, excellent acidity and lovely cool season flavours.

The rainfall, coupled with slow ripening, posed some challenges, and it was a real year for the vigneron. Great attention to detail was needed to keep mildew and botrytis at bay, but the payoff was some terrific fruit, when it was finally ready to pick.

Source: From our estate vineyards at Balhannah and Lenswood, complemented by fruit from a small number of highly valued growers.

Vinification: Carefully pressed grapes were fermented at cool temperatures, and protected from oxygen throughout. Some time in tank on yeast lees followed, helping to build palate texture and complexity.

Background: 2023 is the 34th vintage that Shaw + Smith has made. It has become known as a benchmark for Adelaide Hills, and Australian, Sauvignon Blanc.

Serve: A great aperitif or serve with seafood. Ideal temperature is 6-8°C.

Cellar potential: Best drunk within 18 months of bottling.
