



# SHAW + SMITH



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

*Winemakers:* Martin Shaw and Adam Wadewitz.

*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, totalling 59 ha. The vineyards are planted to varieties that perform particularly well in the region, namely Sauvignon Blanc, Chardonnay, Pinot Noir, and Shiraz.

*Winery & Tasting Room:*  
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## 2018 BALHANNAH VINEYARD SHIRAZ

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*Style:* A complex, finely-textured Shiraz expressing the conditions of each vintage and the character of a unique vineyard site.

Pepper and spice with lifted florals, a hallmark of Balhannah fruit. A balanced wine, elegant and complex, with amazing length.

*Season:* Outstanding quality from a growing season that threatened, at times, to be tricky. After some heat in January, the moderate, dry and sunny months of February and March delivered beautifully balanced fruit. Crop levels were slightly below average, enhancing flavour and intensity.

*Source:* From close-planted (5,500 vines/hectare) low yielding vines from block two at Shaw + Smith's Balhannah Vineyard, planted in 2005. It has a north-facing aspect and the soils are loam over clay, ironstone, quartzite, and shale.

*Vinification:* Hand picked, hand sorted and fermented as whole berries and whole bunches (around 70%), in open fermenters, with gentle plunging and minimal working. Aged in new (30%) and used 500 litre French oak puncheons for 14 months. Unfiltered and unfined.

*Background:* This distinctive site had always shown potential for a single site wine, and in 2013 we made our first release.

*Serve:* Decant and enjoy with osso buco. Ideal temperature is 16-18°C.

*Cellar potential:* Has the concentration and structure to develop fine tertiary characters in bottle over the next 15 years.

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