



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 two vineyards in the Adelaide Hills, at Balhannah and Lenswood, totalling 55 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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2015 Shiraz

Style: Shaw + Smith Shiraz is a medium bodied cool-climate Shiraz, in which balance is more important than power.

The 2015 vintage is true to style with particular opulence and generosity: a reflection of an excellent warm yet even season.

Vintage: 2015 was a remarkable vintage. Above average winter rainfall ensured a good start to the growing season and warm weather in late-December / early-January was moderated by useful rain on the 13th of January. The season concluded with mild, steady conditions and delivered fruit of wonderful quality to the winery.

Source: From low yielding vines predominantly at Balhannah, in the central Adelaide Hills, and Macclesfield, the warmer and drier sub-region to the south.

Vinification: Hand picked and fermented as a combination of whole berries and whole bunches in open fermenters, with gentle plunging and minimal working.

Alcohol: 12.0%

History: The Adelaide Hills has now proven it can make truly exciting Shiraz. The key is careful site selection, low yields and restrained use of oak.

Ideal serving temperature: 16-18°C.

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

Food match: Slow-cooked lamb shoulder.
