



TECHNICAL DATA

The Adelaide Hills has now proven it can make truly exciting spicy Shiraz. The key is careful site selection, low yields and restrained use of oak. The blend component from the warmer sub-area of Macclesfield gives structure and richness, whilst Balhannah contributes spiciness and perfume. A vibrant, modern interpretation of Australian Shiraz.

Vineyards

Sourced from the warmer, drier parts of the Adelaide Hills around Macclesfield and low yielding Shiraz from Balhannah, near the Shaw + Smith winery.

- Generally soil structures in the region are shallow red/brown loam over schist and clay
- High density vine plantings – 2700-5500 vines per hectare
- Hand pruned, vertical shoot position canopies
- Yields restricted to 1.8kg per vine. This is essential in achieving concentration
- Hand picked

Vintage 2005

A cool, dry summer was followed by a long, dry autumn. Despite coolish weather, harvest began around 5-7 days earlier than normal. Shiraz had small bunches and crop levels were down as a result. High sugar ripeness was required to achieve phenolic and flavour ripeness. 2005 promises to be an excellent vintage.

Winemaking

Hand harvested bunches were crushed, destemmed and underwent fermentation in small fermenters. During fermentation the fruit was regularly hand plunged and pumped over to extract colour, flavour and tannins. A small batch approach was adopted throughout. Matured in new (1/3) and older French oak barriques for 14 months to retain fruit integrity and brightness.

Alcohol: 14%

Residual Sugar: dry

Total Acidity: 6.3 g/l

pH: 3.61

Vinified and bottled at the Shaw + Smith winery.



WINE REVIEWS

JAMES HALLIDAY
AUSTRALIAN WINE COMPANION 2008

“An unusually powerful wine for the region, brightly focused and intense blackberry, licorice and spice flavours, yet no heat, over-extraction or dead fruit.”

RALPH KYTE-POWELL,
Epicure Uncorked, The Age, May 2007 THE BEST *****

“It combines concentration and elegance in superb style, with tangy flavours, silky texture, great depth and length, and fine, dry tannins align perfect equilibrium. A class act.”

HARVEY STEIMAN,
Wine Spectator 92 points

“Bright, lively and distinctive for its peppery, spicy plum flavours, which remain zesty and finish with refinement and class.....harmonious and age worthy.”

MAX ALLEN,
Australian Gourmet Traveller, June 2007

“This wonderful red from the Adelaide Hills is an excellent example of the new-wave shiraz style that is becoming increasingly fashionable in Australia”

AUSTRALIAN GOURMET TRAVELLER TASTING PANEL, 95 points *****

“Another stunning shiraz from the cousins; very spicy with a faintly floral lift. It's deep and fleshy in the mouth with soft tannins and loads of fruit sweetness. Ripe, glossy and lingering.”

KEN GARGETT,
“Don't Buy Wine Without Me, 2008” 94 points

CAMPBELL MATTISON
Winefront Monthly, May 2007 95 points

“In 12 months' time it will be a dinner party slayer. I'm very impressed.”

PETER FORRESTAL
The Sunday Times, March 2007

“.. its finest expression yet in the 2005 Shaw and Smith Shiraz. This is immediately satisfying and age-worthy.”

JANE MACQUITY
The Times (UK) 21 April 2007

“A world-class shiraz for Shaw and Smith, as this bright, ripe seductively spiced yet understated red demonstrates.”

TONY LOVE
The Adelaide Advertiser, April 2007

“Fabulous, lifted purple fruit fragrances lift this wine into your senses; it's alive with deep-centred fruit and wonderfully spicy with white pepper, as dusty tannins drive it onwards. It's a fairly big fellow - all you desire in a long and luxurious shiraz.”

BEN CANAIDER
Delicious Magazine, July 2007

“Perfumed and polite shiraz. Its velvety and full with good acid and keen tannins keeping everything structurally sound....”



WINE REVIEWS

NICK STOCK

Qantas Magazine, July 2007

"This ripe, brooding cool-climate shiraz is one of the Adelaide Hills' flagship reds. Dark fruits are seasoned with pepper and spice....savoury edges are folded neatly below sweet fruit, tannins and oak are substantial yet balanced. This has swagger and style."

JOSH RAYNOLDS

2008 JAPAN INTERNATIONAL WINE CHALLENGE, Gold Medal
International Wine Cellar (IWC) (USA) 91 points

"Bright purple. Intensely perfumed nose offers vivid, violet-accented blackberry and cherry sharpened by piquant minerality. Medium-bodied and fresh, with vibrant red and dark berry flavors, fine tannins and a crisp minerality on the finish. I love the combination of concentration and finesse here."

WINE WISE

April 2007

"This is a magnificent young cool area shiraz. The nose is all red fruits and spice and the palate is extremely fine, with intense varietal fruit and seamlessly intergrated oak. A gem that will continue to improve in bottle."

JANE MACQUITTY

The Times (UK), 21 April 2007

"Low yields and a cool, dry season add up to a world-class shiraz for Shaw and Smith, as this bright, ripe seductively spiced yet understated red demonstrates."