



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 2006

Very cool and dry. Shiraz ripened slowly and evenly and was harvested later than usual. Intense colour, pepper-spice flavours and well balanced sugar and acid levels resulted. Crop levels were limited to 1.8kg per vine.

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: 6.7g/l

pH: 3.47

Vinified and bottled at Shaw + Smith.

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2006 Shaw + Smith Shiraz

Decanter World Wine Awards

Gold Medal

Tim White – The Financial Review 25-27 July 2008

98 Points

“Now this is really fragrant and black peppercorn-scented, with blueberry currant, forest pips, and subtle cedar oak. Classy stuff. There’s plenty of the same pippy fruit and spice in the mouth; long, dry, polished tannins and subtle, background oak. There’s dried spices and amazing succulent fruit: just keeps on building.

This is one of the best wines I’ve put in mouth in the past five years.”

Winewise June 2008

Rated Outstanding and Excellent Value

“Here’s a wine that is rapidly staking a claim for best of its variety. That title will always be well disputed, but there’s no doubt in our mind that the top two wines in this tasting are strong contenders. This vintage has a vivid colour and a delightfully fragrant and spicy nose. The long, intense, elegant palate drives home all the impressions from the stunning nose.”

Huon Hooke - Good Living June 2008

Top Aussie Red

95 Points

“Another ripper from this Adelaide Hills winery. Meaty, peppery, mixed spice aromas, with blackberry and aniseed-mint emerging as it warms in the glass. Rich, layered and fruit-sweet to taste, with supple tannins, symmetry and length. A superb example of contemporary Australian shiraz. Now to 12 years plus.”

Nick Stock - The Adelaide Review Magazine

Issue 339 May 2008

94 points

“This '06 is fiercely aromatic, the spice and ripe red fruits are lifted by stripes of musky oak, also adding some toasty mocha complexity. The palate’s settled into resolved shape, fine tannins run the entire length, carrying dark fruits, spice and dark minerally flavours, all neatly balanced and tightly integrated.”

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2006 Shaw + Smith Shiraz

Peter Forrestal - West Australian

12th July 2008

92 Points

"I like what these guys are doing with their Shiraz. This is another beautifully poised and elegant wine demonstrating fruit power and style in the one breath. Fruit is sourced from the Adelaide Hills and matured in French barriques. Complex meaty, gamey, savoury nose and a seamless palate of some length."

Tyson Stelzer - WBM August 2008

95 Points

"This is a sensational vintage for Shaw & Smith Shiraz, rivalling the very best. It's spicy and peppery with a layered charcuterie complexity and a seamless line of fruit concentration running through its core. Fine, minerally tannins complete a very smart package."

Max Allen, The Australian Magazine

May 2007

"With every vintage this smart Adelaide Hills shiraz grows a little smarter: it's got heaps of blackberry and spice flavour and lovely richness, wrapped up in the most refined structure."

David Sly, SA Life

"The decision by Martin Shaw and Michael Hill Smith to make shiraz the flagship red wine of their Adelaide Hills brand surprised many, who queried the ability to properly ripen such cool-climate fruit – though doubters have been silenced by successive vintages of luscious, balanced wine. The Macclesfield vineyard from which they source this fruit gets consistent ripeness that produces wine of vibrant, bright colour, with rich, savoury tones in a vivacious, fruit-driven palate. It boasts a complexity lacking in much warm-climate shiraz."

