



TECHNICAL DATA

The Adelaide Hills is widely acknowledged as the premium region for Sauvignon Blanc in Australia. Shaw + Smith has been made since 1990 and is a benchmark for the style.

The vineyards

Sourced from selected sites throughout the Adelaide Hills with over 50% from our own vineyards at Woodside and Balhannah.

- Generally soil structures in the region are shallow red/brown loam over schist and clay
- High density vine plantings – average 2700 vines per hectare
- Cane pruned and vertical shoot positioned canopies
- Hand picked

Vintage 2008

The growing season leading up to vintage looked ideal – no frosts, good flowering and a very cool February. A 15 day heat wave in early March resulted in a fast & furious grape intake and challenged all our resources. Despite the last minute heat, the quality is good – particularly flavour and palate weight.

Winemaking

Whole bunches were crushed, chilled and pressed before fermentation in temperature controlled stainless steel tanks. No malolactic fermentation as we look to protect fruit purity and natural acidity.

Alcohol: 13%

Residual Sugar: Dry

Total Acidity: 7.0g/l

pH: 3.10

Wine style

A benchmark for Australian Sauvignon Blanc. Made from 100% Adelaide Hills grapes, the wine is unwooded to maximise varietal punch. The aroma has restrained sauvignon grassiness coupled with riper fruit characters. The palate is fresh and lively with pure fruit varietal flavours and crisp acidity.

Best drunk young.

Vinified and bottled at the Shaw + Smith winery.

2008 Shaw + Smith Sauvignon Blanc

Huon Hooke, Good Living

"Another winner, this draws on a range of Adelaide Hills sites to provide its consistently appealing array of cut grass, citrus and passionfruit."

Jeff Gordon, Melbourne Times

Escape The Tropics

"There are only a few wines that should be reviewed every year, and the Shaw and Smith sauvignon blanc ('08 \$24) is one of them. I don't like sauvignon blanc; I struggle to drink it and enjoy a Coopers Pale more than ever after I've been sipping and spitting the stuff, but this is different. Yes, it's obviously a sauvignon blanc, but the tropicality (that's polite speak for an overtly pineapple and passionfruit taste) is very muted, there is some substance on the mid-palate, and it finished with an acidic grip, not cloying sweetness."

Paddy Kendler, Herald Sun

"Yet another excellent sauvignon from Shaw and Smith in the Adelaide Hills and all the more admirable considering the very difficult and horribly hot SA 08 vintage. Instantly engaging and appealing aromas and flavours including passionfruit, guava and melon plus some green herbal and grassy notes. Drinks an absolute treat with yum cha."

Eastern Courier Messenger

"From a challenging vintage, winemakers Martin Shaw and Darryl Catlin have managed to craft another fine example of Adelaide Hills Sauvignon Blanc. This unoaked white is fresh, lively and built on a foundation of ripe fruit flavours. There's plenty of tropical fruit and pineapple and less grassy, herbal characters. A very gluggable wine."

Fergus McGhie, Canberra Times

"New refrigeration this year helped spare the fruit from Adelaide's heatwave at harvest, and the result is impressive. Lively guava and lime, passionfruit and a perfectly balanced palate. Great spring drinking"

Kerry Skinner, Illawara Mercury

"Another sparkling savvy from a winery regarded by many as Australia's finest producer of this variety. From the cool-climate Adelaide Hills and crafted by the team of Martin Shaw and Darryl Catlin, it's fresh and vibrant with lovely tropical fruit on the nose and palate, lively acidity and a clean, crisp finish. Drink it with prawns."



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