



TECHNICAL DATA

Pinot Noir is the most temperamental of varieties and remains the ultimate challenge for many winemakers - Shaw + Smith has joined the quest albeit in a 'small batch' way. Site selection, the right clonal mix, miniscule yields and fastidious vineyard management are essential to success.

The vineyard

- North facing block behind the Shaw + Smith winery
- Soil structure – brown loam over red clay and schist
- High density vine planting at 2780 vines per hectare.
- Planted to the highly regarded 777 clone from Burgundy and MV6, the backbone of many of Australia's best Pinots
- Hand pruned, vertical shoot positioned canopies.
- Hand picked.
- Miniscule yields – less than 1.5 tonne/acre (1.5kg/vine)

Vintage 2009

The 2009 growing season in the Adelaide Hills began with a cool spring, which resulted in a relatively small but high quality crop. A short burst of heat in late January had little impact as it occurred 5-6 weeks before harvest. The autumn weather leading up to picking was cool and dry, which resulted in excellent flavour development and wines of freshness and elegance.

Winemaking

Hand picked grapes were destemmed and lightly crushed into 2 tonne open fermenters. 4-5 days cold maceration preceded fermentation with hand plunging 5-6 times per day. Malolactic fermentation and maturation followed in new (25%) and older French barriques.

Wine style

Modern Pinot with characteristic red fruit aromas in the strawberry/raspberry/cherry spectrum. Palate is mid weight, yet surprisingly supple and rich. Fruit focused at this stage and will develop additional layers with bottle-age.

Alcohol: 13.5%

Grown, vinified and bottled at Shaw + Smith.