



TECHNICAL DATA

The Adelaide Hills is widely acknowledged as the premium region for Sauvignon Blanc in Australia. The 2009 Sauvignon Blanc is Shaw + Smiths 20th vintage and considered 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 2009

In late January South Australia suffered an intense heat spike affecting different regions to varying degrees.

In The Adelaide Hills this “heat spike” had negligible effect as it occurred 5-6 weeks before harvest. In fact conditions were very cool through to picking giving rise to great natural acidity and aromatics.

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.