



# SHAW + SMITH



## Shaw + Smith

**Beginnings:** Established by winemaker Martin Shaw and Master of Wine Michael Hill Smith in 1989.

**Winemakers:** Adam Wadewitz and Martin Shaw.

**Vision:** To make exciting, refined wines exclusively from the Adelaide Hills that reflect our sites and climate.

**Vineyards:** Shaw + Smith own three vineyards in the Adelaide Hills, at Balhannah, Lenswood and Piccadilly, totalling 59 hectares. The vineyards are planted to varieties that perform particularly well in the region, namely Sauvignon Blanc, Chardonnay, Pinot Noir, and Shiraz.

**Winery & Tasting Room:**  
136 Jones Rd Balhannah SA 5242  
Phone +61 8 8398 0500  
[www.shawandsmith.com](http://www.shawandsmith.com)

## 2014 Aged Release Riesling

**Style:** Re-releasing in tiny quantities under the Shaw and Smith Maturation program; allowing the wines to gain a level of complexity from careful bottle aging in our temperature-controlled cellar.

The colour is straw green and still quite pristine. The aromatic complexity of the wine continues to build with time in bottle. The wine displays beautiful balance with fresh ginger and lemon sorbet characters which flow seamlessly through to a fine and detailed palate. There is a powerful intensity to this wine that will see it gracefully age for those that wish to hold the wine for further cellaring.

**Season:** Was considered to be a very cool year for the Adelaide Hills and in particular Lenswood where the vineyard is situated. Early budburst followed by long periods of extremely cold weather. Lower than average rainfall was also a factor which produced wines of good flavour concentration.

**Source:** Predominantly from a high and cool site in Lenswood.

**Vinification:** Destemmed crushed chilled and pressed. Cool fermentations in stainless steel. No malolactic fermentation to retain freshness.

**Maturation:** Although our wines always drink well on release, they can always age well too. To allow these wines to be enjoyed with bottle age we keep a little back each year.

**Serve:** Try with anything Pork. Ideal temperature is 6-8°C.

**Cellar potential:** Best drinking now - 2029.