



# SHAW + SMITH



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## Shaw + Smith

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

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

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

**Vineyards:** Shaw + Smith own two vineyards in the Adelaide Hills, at Balhannah and Lenswood, totalling 55 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)

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## Accolades

**2019 Royal Melbourne Wine Awards**  
97 Points, Gold Medal

The Francois de Castella Trophy for Best Young White

Consistency of Excellence Medal

**2019 James Halliday Chardonnay Challenge**  
95 Points, Gold Medal

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## 2018 M3 Chardonnay

**Style:** Aiming for elegance, restraint and the ability to age, acid is bright and there's generosity of flavour. Typically it shows white flowers, citrus, and nectarine notes.

The 2018 vintage was defined by moderate yields and cool temperatures leading up to harvest. This has produced an M3 of opulence, balance and concentration.

**Season:** Outstanding quality from a growing season that threatened, at times, to be tricky. After some heat in January, the moderate, dry and sunny months of February and March delivered beautifully balanced fruit. Crop levels were slightly below average, enhancing flavour and intensity.

**Source:** From Piccadilly, Lobethal and our Lenswood Vineyard, at 455–500 metres elevation. Undulating with east and west facing aspects, the soils are brown loams over clay with broken shale on the ridges. The vineyard was planted in 1999.

**Vinification:** Hand picked and whole bunch pressed. Fermented and matured on lees in French oak barriques and puncheons.

**Background:** The Shaw + Smith winery was built in 2000 giving us the ability to whole-bunch press chilled grapes for the first time, and underpinning the evolution of style from that first M3 Chardonnay vintage in 2000 through to the present day. The most significant event since then came in 2012 with the purchase of the Lenswood vineyard.

**Ideal serving temperature:** 10-12°C.

**Cellar potential:** Now until 2028.

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