



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 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

Accolades

James Halliday Chardonnay Challenge 2017, Gold

Royal Melbourne Wine Awards 2017, Gold

2016 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 2016 vintage had even ripening conditions, and our elevated sites gave us flavoursome, precise Chardonnay.

Season: September's start to the growing season was warmer than average leading to good canopy and fruit development. January rainfall provided relief from earlier warmer temperatures and was timely to aid fruit development through the ripening period, resulting in healthy fruit being harvested two weeks earlier than average.

Source: Predominantly from our Lenswood Vineyard, at 455 – 500m 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 2025.
