



SHAW + SMITH



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:
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2017 Pinot Noir

Style: Delicate, fragrant, light to medium bodied but with deceptive power, silky tannins and medium term ageing potential.

The 2017 vintage is defined by the very late, cool season. Natural acidity is striking, as are flavours - campari, forest floor and red fruits including raspberries.

Season: There was record rainfall throughout the growing season but importantly it reduced to average in November during flowering and was dry during March, the later part of ripening. Record low temperatures were also recorded resulting in a late, very cool vintage. Flavours are intense.

Source: From 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 sorted. Combination of whole berry and whole bunch fermentation. Fifteen days on skins. Matured in French oak, majority puncheons.

Background: Older vines, the Lenswood Vineyard, sorting tables, small batch open fermenters, or just more insight in the capricious nature of Pinot Noir. Whatever the reason, we think our Shaw + Smith Pinot Noir continues to get better and better. Our first release was in 2007.

Serve: Enjoy in a large red wine glass, with some charcuterie. Ideal temperature is 16-18°C.

Cellar potential: Now until 2023.
