



PINOT NOIR



Style

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

2014 Tasting note

The 2014 Pinot Noir displays heady aromas of red cherry, rhubarb, cinnamon and cedar, with hints of vanilla pod and fennel seed. There's a snappy freshness to the wine with lively acidity and succulent red fruit on the palate. Elegant and medium bodied with some earthy, stalky complexity, fine grained tannins and lithe texture.

Vintage

2014 was not without its challenges, with small crops due to some unsettled weather during flowering. In mid-February a string of half a dozen hot days ended with a significant amount of rain over 24 hours. The following four weeks of dry, mild, and sunny weather from late February was just what the vines needed, and the results are very exciting.

Source

From the block behind the Shaw + Smith winery in Balhannah, and from our new Lenswood vineyard. Crop restricted to less than 1.5 tonnes per acre (1.5kg per vine).

Vinification

Hand picked to avoid fruit damage. Combination of whole berry and whole bunch fermentation. Extended time on skins pre and post ferment allowing gentle extraction.

Maturation

Matured on lees in French barriques.

Cellaring

Ideal drinking until 2020.

Food

Roast pigeon breast & confit leg, boudin noir & quince.

Ideal serving temperature

16 – 18 °C

History

Pinot Noir is the most temperamental of varieties and remains the ultimate challenge for many winemakers – Shaw + Smith has joined the quest albeit in a 'small batch' way. Site selection, the right clonal mix, miniscule yields and fastidious vineyard management are essential to success.

Shaw + Smith

Established: 1989 by cousins Martin Shaw and Michael Hill Smith MW.

Vision: To make exciting, modern wines that rank amongst Australia's best.

Styles: Shaw + Smith specialise in grape varieties suited to the cooler climate of the Adelaide Hills: Sauvignon Blanc, Chardonnay, Pinot Noir and Shiraz from selected sites.

Winemaker: Martin Shaw and Adam Wadewitz