



# SHAW + SMITH



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## Shaw + Smith

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**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:**  
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[www.shawandsmith.com](http://www.shawandsmith.com)

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## 2018 Pinot Noir

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

The 2018 vintage has a concentrated core of red berry fruits including raspberries and cherries. It is vibrant and more opulent than other years.

**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:** Predominantly 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 2024.

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