



# 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 three vineyards in the Adelaide Hills, at Balhannah, Lenswood and Piccadilly, totalling 59 ha. 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  
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## 2019 LENSWOOD VINEYARD PINOT NOIR

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*Style:* A Pinot Noir of delicacy and fragrance, with fresh acid, and subtle layers of flavour and texture.

Deep in colour, with red fruit and spice aromas. Complex and dense with a bright palate and savoury finish.

*Season:* The 2019 growing season was one that challenged even the most experienced and well equipped vignerons. Those that made the most of it produced small crops of very clean fruit with wonderful flavour and intensity. Natural acidity is a feature in all of the wines despite the warm dry summer.

*Source:* From block one in our Lenswood Vineyard. First planted in 1999, it has east and west facing aspects and reaches 500 metres above sea level. The soil is brown loam over clay with some broken shale and stone on the ridges.

*Vinification:* Grapes were hand picked and hand sorted, before being tipped into open fermenters, either as whole bunches (around 20%) or destemmed whole berries. Long, gentle fermentation and maceration followed, then 10 months in new (30%) and used French oak puncheons. Unfiltered and unfined.

*Background:* First planted in 1999, our Lenswood Vineyard combines high altitude, mature vines, and diverse aspects, including cool east and south facing blocks. It is a great source for wines that can stand alone as single vineyard releases, with the balance to reward ageing.

*Serve:* Crispy-skinned roast duck.

*Cellar potential:* Will reward careful cellaring for up to 12 years.

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