



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 Valley, totalling 60 hectares. Our aim is to grow the highest possible quality grapes from healthy vines grown in healthy soils.

Winery & Tasting Room:
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2022 Riesling

Style: A Riesling that is both intense and textural.

Restrained and fine, this 2022 delivers the spine-tingling acid and powerful extract that is sure to excite Riesling lovers. Flavours of citrus zest, red apple skin, and yuzu linger for an age.

Season: The 2022 season started cool during flowering, which meant low yields for early budding varieties. The season was mostly mild and dry, but some well timed rain kept vines healthy for what was a later than normal harvest.

Source: From high and cool sites in Lenswood and Mt Torrens.

Vinification: The grapes were all hand picked. Half were whole bunch pressed and half were crushed and pressed, each fermented separately. The wine was blended and then spent four months on lees prior to bottling.

Background: Shaw + Smith have a long standing love of Riesling and believe the Adelaide Hills can produce fine examples with ageing potential. Site is most important, so much so that Shaw + Smith took a Riesling hiatus from 2010 to 2013, until preferred sites were found in 2014.

Serve: A great aperitif or drink with fish and chips. Ideal temperature is 6-8°C.

Cellar potential: Will reward careful cellaring for up to 15 years.
