

# SHAW + SMITH



*Welcome to your one-off Shaw + Smith Shiraz vertical. We loved tasting these recently and here are my notes. We hope you enjoy them all.*

*Cheers, David LeMire MW, May 2020*

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**Shaw + Smith Shiraz 2012:** The 2012 vintage was excellent for the Adelaide Hills, with relatively small crops which ripened in close to perfect conditions. The 2012 Shiraz is in a really nice place in its evolution, with lovely balance and integration of tannin and fruit, and some development adding complexity and interest. There are blue fruit, plums, and more savoury earthy, olive, and roasted herb notes. The tannins are fine and quite soft, but there is a good sense of the concentration of the low-yielding vintage, and the even ripening. Drinking well now and will keep evolving slowly over the next 5 – 7 years.

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**Shaw + Smith Shiraz 2013:** The 2013 season was a year that combined good yields with excellent ripeness and there is a power and breadth to the wines. The season was a dry one, and the fruit was in perfect condition. The wine shows remarkable freshness and sweet fruit, with a candied, red liquorice note on the nose, with some vanilla and pie crust. One of the fleshier styles in the line-up, with plenty of primary red and blue fruit, and notes of cinnamon and nutmeg. Long and succulent and satisfying on the palate. Drink now or over the next 6 – 8 years.

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**Shaw + Smith Shiraz 2014:** The 2014 season was a very memorable one. It was on track to be a late vintage until a string of hot weather in late January and early February. The weather broke on Valentine's Day, and over 48 hours on the 14th and 15th we got of 100 – 150mls of rain, making it the wettest February in 44 years. Mild autumnal weather followed, and the vintage did end up being a late one, strongly influenced by the cool ripening conditions that followed for 6 weeks after the rain. The 2014 Shiraz has a stunning floral nose with violets and pepper. It is finer and lighter on the palate than 2012 or 2013, and more savoury, with fennel seed and red cherry notes, and chalky tannins. A true reflection of the cool, late season. Drink now or over the next 4 - 6 years.

**Shaw + Smith Shiraz 2015:** Perhaps the standout of the tasting today. 2015 was a remarkable vintage with above average winter rainfall ensuring a good start to the growing season. Warm weather in late-December / early-January was moderated by useful rain on the 13th of January. The season concluded with mild, steady conditions and delivered fruit of wonderful quality to the winery. The 2015 Shiraz is appealing and complex on the nose, with the power, intensity and prettiness of the vintage all on show. There are red and dark berries (raspberries, mulberries) toasted spice and florals, and a generous but still medium bodied frame. There is lovely fresh acidity, which in combination with fine tannins, and the early stages of bottle age, makes this a gorgeous expression of Adelaide Hills Shiraz from a classic vintage. Drink right now or contemplate the right occasion over the next 8 - 10 years.

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**Shaw + Smith Shiraz 2016:** September's start to the growing season was warmer than average leading to good canopy and fruit development. January rainfall provided relief from earlier warmer temperatures and was timely to aid fruit development through the ripening period, resulting in healthy fruit being harvested two weeks earlier than average.

Fresh on the nose, with vanilla pod, raspberry coulis, and five spice notes. An intense and firm palate, with the strongest tannin profile of the group. It needs time to settle down and meld – there is great intensity and freshness, and it will be fascinating as it softens and integrates further. Drink from 2022, and for a further 8 - 10 years after that.

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**Shaw + Smith Shiraz 2017:** A late, very cool vintage. Acids were high, with great flavour from time on the vine and much more pepper and spice in the reds. 2017 Shiraz is youthful and backward, with great energy and promise. Lively and fresh, with some tart red fruit, and the spice and dried herbs a reminder of the whole bunches in the ferment. Lots of interest and complexity but it needs time. Violets, fennel, rhubarb, strawberries, cayenne pepper, blueberry, redcurrant and others have their moment, but it's the shape and verve and tightly wound energy that leaves the biggest impression. It's an expression of the essence of the high cool Hills, using Shiraz. Drink from 2022, and for a further 8 – 10 years after that.