



SHAW + SMITH



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Beginnings: Established by winemaker Martin Shaw and Master of Wine Michael Hill Smith in 1989.

Winemakers: Martin Shaw and Adam Wadewitz.

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 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:
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Accolades

2019 James Halliday
97 Points

James Suckling
95 Points

2016 BV SHIRAZ

Style: A complex, finely-textured Shiraz expressing the conditions of each vintage and the character of a unique vineyard site. The 2016 is typified by perfume, florals, concentration and structure.

Season: 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.

Source: From close-planted (5,500 vines/hectare) low yielding vines at Shaw + Smith's Balhannah Vineyard, planted in 2005. It has a north-facing aspect and the soils are loam over clay, ironstone, quartzite, and shale.

Vinification: Hand picked, sorted and fermented as whole berries and whole bunches, in open fermenters, with gentle plunging and minimal working. Aged in 500 litre French oak puncheons for 14 months, followed by a further 14 months in bottle.

Background: This distinctive site had always shown potential for a single site wine, and in 2013 we made our first release.

Serve: Decant and enjoy with osso buco. Ideal temperature is 16-18°C.

Cellar potential: Has the concentration and structure to develop fine tertiary characters in bottle over the next 15 years.
