



SHAW + SMITH



Shaw + Smith

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 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:
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2019 Shiraz

Style: Shaw + Smith Shiraz is a medium bodied cool-climate Shiraz, in which balance is more important than power.

The 2019 vintage exhibits balance and elegance, with concentrated red and blue fruit, perfumed aromatics and great flow on the palate.

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 low yielding vines in Balhannah and the central Adelaide Hills.

Vinification: Hand picked and fermented as a combination of whole berries and whole bunches (40%) in open fermenters, with gentle plunging and minimal working. Aged in French oak for fourteen months, of which one third was new.

Background: The Adelaide Hills has now proven it can make truly exciting Shiraz. The key is careful site selection, low yields and restrained use of oak.

Serve: Decant and enjoy with slow cooked lamb shoulder. 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.
