



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 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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2015 Pinot Noir

Style: Delicate, fragrant, light to medium bodied but with deceptive power, firm tannins and medium term ageing potential.

The 2015 vintage: Light red. Bright nose, really fragrant – juicy cranberries, cinnamon and bergamot. On the palate there is lots of rhubarb and earl grey tea on top of a savoury core – cured meats, stem, sap, and spice. Nice acid cut and grippy tannins.

Vintage: 2015 was a remarkable vintage. Above average winter rainfall ensured a good start to the growing season, and 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.

Source: From the block behind the Shaw + Smith winery in Balhannah and from our new Lenswood vineyard. Crop restricted to less than 1.5 tonnes per acre.

Vinification: Hand picked and sorted. Combination of whole berry and whole bunch fermentation. Time on skins pre and post ferment.

Alcohol: 12.5%

History: Pinot Noir is the most temperamental of varieties and remains a challenge for site, season, and winemaking. Shaw + Smith has joined the quest albeit in a 'small batch' way. Site selection, the right clonal mix, minuscule yields and fastidious vineyard management are essential to success.

Ideal serving temperature: 16-18°C.

Cellar potential: Ideal drinking until 2021.

Food match: Smoked tea duck.
