



# SHAW + SMITH



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## 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:**  
136 Jones Rd Balhannah SA 5242  
Phone +61 8 8398 0500  
[www.shawandsmith.com](http://www.shawandsmith.com)

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## Accolades

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**2018 Royal Melbourne Wine Awards**  
96 Points, Gold Medal

**Huon Hooke**  
95 Points

**Campbell Mattinson**  
95 Points

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## 2017 Shiraz

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

The 2017 vintage was very cool, and Shiraz was picked four weeks later than usual. The wine is particularly fragrant as a result of the season.

**Season:** There was record rainfall throughout the growing season but importantly it reduced to average in November during flowering and was dry during March, the later part of ripening. Record low temperatures were also recorded resulting in a late, very cool vintage. Flavours are intense and the natural acidity is striking.

**Source:** From low yielding vines predominantly at Balhannah in the central Adelaide Hills, and from Echunga and Macclesfield to the south.

**Vinification:** Hand picked and fermented as a combination of whole berries and whole bunches 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.

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