



SHAW + SMITH



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

Winemakers: Adam Wadewitz and Martin Shaw.

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 hectares. 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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2018 Riesling

Style: A Riesling that is both delicate and textural.

2018 was a standout year for Riesling. Perfect yields gave us floral aromatics and brightness with good flavour and texture.

Season: Outstanding quality from a growing season that threatened, at times, to be tricky. After some heat in January, the moderate, dry and sunny months of February and March delivered beautifully balanced fruit. Crop levels were slightly below average, enhancing flavour and intensity.

Source: Predominantly from a high and cool site in Lenswood.

Vinification: The grapes were all hand-picked. Half were whole-bunch-pressed and half were crushed and pressed, each fermented separately. The wine was blended and then spent four months on lees prior to bottling.

Background: Shaw + Smith have a long standing love of Riesling and believe the Adelaide Hills can produce fine examples with ageing potential. Site is most important, so much so that Shaw + Smith took a Riesling hiatus from 2010 to 2013, until a preferred site was found in 2014.

Serve: A great aperitif or drink with fish and chips. Ideal temperature is 6-8°C.

Cellar potential: Will reward careful cellaring for up to 15 years.
