



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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2018 Shiraz

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

The 2018 vintage is defined by balance and effortless flow. It was a great season for Shiraz with generosity, but structure to match.

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: 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.
