



SHAW + SMITH



Shaw + Smith

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 three vineyards in the Adelaide Hills, at Balhannah, Lenswood and Piccadilly, totalling 60 ha. Our aim is to grow the highest possible quality grapes from healthy vines grown in healthy soils.

Winery + Tasting Room:

136 Jones Road
Balhannah SA 5242

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2017 Aged Release Chardonnay

Style: Re-released under the Shaw + Smith maturation program: allowing wines to gain complex tertiary characters from careful bottle aging in our temperature controlled cellar.

From a cool and late vintage with above average rainfall. This wine is delicate and detailed, but not at the expense of flavour. The palate is long and opulent, showing lovely tertiary characters of hazelnut from time in bottle.

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: Predominantly from our Lenswood Vineyard, at 455–500 metres elevation. Undulating with east and west facing aspects, the soils are brown loams over clay with broken shale on the ridges.

Vinification: Hand-picked and whole bunch pressed. Fermented and matured on lees in French oak barriques and puncheons.

Background: Although our wines drink well on release, they can also age very well. Cellared in perfect conditions at the winery until they are showing the complexity that bottle age can bring.

Serve: Ideal serving temperature is 16 - 18°C.
