



# SHAW + SMITH



## Shaw + Smith

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

Winemaker: Adam Wadewitz

Vision: To make exciting, refined wines exclusively from the Adelaide Hills that reflect our sites and climate.

Vineyards: Shaw + Smith own four vineyards in the Adelaide Hills, at Balhannah, Lenswood, Piccadilly and Lobethal totalling 69 hectares. The vineyards are planted to varieties that perform particularly well in the region, namely Sauvignon Blanc, Riesling, Chardonnay, Pinot Noir, and Shiraz.

Winery and Tasting Room:  
136 Jones Road, Balhannah SA 5242  
Phone +61 8 8398 05

[shawandsmith.com](http://shawandsmith.com)

Background: The Shaw + Smith winery was built in 2000 giving us the ability to whole-bunch press chilled grapes for the first time, and underpinning the evolution of style from that first M3 Chardonnay vintage in 2000 through to the present day. The most significant event since then came in 2012 with the purchase of the Lenswood vineyard.

## 2024 M3 Chardonnay

Style: Fresh and fine, with lovely nectarine and lemon pith flavours. The palate is powerful and textured with fine acidity and trademark M3 fruit intensity at its core.

Season: Cool and wet conditions during flowering interrupted berry set, resulting in smaller, lighter bunches. The remainder of the season was mostly mild and dry, with a few well-timed rain events supporting vine growth and health. The result was low yields, high acidity and great flavour, with fruit hand-picked between 20 February and 17 March.

Source: The Adelaide Hills has a reputation for high quality, but also has lots of diversity. The majority of fruit for this wine was sourced from our Lenswood, Piccadilly and Lobethal vineyards, grown on loams over clay and quartz, and complemented with fruit from a handful of trusted growers.

Vinification: Hand-picked grapes are whole bunch pressed, then gently squeezed to the finest French oak barrels for fermentation. Here they spend 9 months, undergoing primary and secondary (malolactic) fermentation. Batches are then blended in stainless steel vats before bottling.

Ideal serving temperature: 10-12°C.

Cellar potential: Now until 2031.