



# SHAW + SMITH



---

## Shaw + Smith

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

**Winemaker:** 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 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.

---

## 2025 M3 Chardonnay

**Style:** Delicate yet complex, offering lifted notes of lemon peel, citrus blossom and subtle tempering spice. The palate is citrus-driven, with flavours of grapefruit and lemon. Fine, flinty layers and a touch of almond meal add depth and texture through the mid-palate while bright acidity gives length and precision. Moreish.

**Season:** A long, even growing season encouraged well formed bunches and healthy fruit development. While conditions were warmer and drier than we've seen in recent years, overnight temperatures remained cool throughout ripening - resulting in flavourful bunches with high natural acidity. Fruit was hand-picked between 5 February and 12 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.

pH. 3.25 TA. 6.0 Alc. 13%

**Ideal serving temperature:** 10-12°C.

**Cellar potential:** Now until 2032.

---