



SHAW + SMITH



Shaw + Smith

2025 Sauvignon Blanc

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 Valley, totalling 60 hectares. Our aim is to grow the highest possible quality grapes from healthy vines grown in healthy soils.

Winery and Tasting Room:

136 Jones Road
Balhannah SA 5242
Phone +61 8 8398 0500

www.shawandsmith.com

Style: There's a real drinkability to this release, with the warmer season lending generosity of fruit in the form of pink grapefruit, fresh lime and citrus blossom. The palate is long and textural with a refreshing, piquant twist.

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.

Source: From our estate vineyards at Balhannah and Lenswood, grown on loams over clay with ironstone and quartzite. These vineyards are certified organic, and we work closely with our growers to help them grow great grapes sustainably.

Vinification: Carefully pressed grapes were fermented at cool temperatures, and protected from oxygen throughout. Some time in tank on yeast lees followed, helping to build palate texture and complexity.

pH. 3.26 **TA.** 6.2 **Alc.** 12%

Serve: A great aperitif or serve with seafood. Ideal temperature is 6-8°C.

Cellaring potential: Best drunk within 18 months of bottling.

Background: 2025 is the 36th vintage that Shaw + Smith has made. It has become known as a benchmark for Adelaide Hills, and Australian, Sauvignon Blanc.