



# SHAW + SMITH



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Shaw + Smith	2026 Sauvignon Blanc
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**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 four vineyards in the Adelaide Hills, at Balhannah, Lenswood, Lobethal and Piccadilly Valley, totalling 70 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](http://www.shawandsmith.com)

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**Background:** 2026 is the 37th vintage that Shaw + Smith has made. It has become known as a benchmark for Adelaide Hills, and Australian, Sauvignon Blanc.

**Style:** The cool, late season allowed for a long, leisurely hang time, resulting in concentrated flavours of pink grapefruit, citrus zest and orchard fruits. The palate is full flavoured, yet resolved. Balanced by refreshing acidity and a clean, crisp finish.

**Season:** A wetter than average spring delayed flowering, setting the season on a later course. Milder summer conditions encouraged healthy vine growth, even bunch development and low disease pressure. Cool conditions allowed for slow, measured ripening, resulting in pristine fruit with impressive balance, freshness and 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. 3.18 TA. 7.0 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.

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