



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 59 hectares. The vineyards are planted to varieties that perform particularly well in the region, namely Sauvignon Blanc, Chardonnay, Pinot Noir, and Shiraz.

Winery & Tasting Room:
136 Jones Rd Balhannah SA 5242
Phone +61 8 8398 0500
www.shawandsmith.com

2015 Aged Release Shiraz

Style: Re-releasing in tiny quantities under the Shaw and Smith Maturation program; allowing the wines to gain a level of complexity from careful bottle aging in our temperature-controlled cellar.

The nose immediately inviting with a melange of savoury baking spice, leather strap and panforte, intermingled with remarkably persistent notes of boysenberry and plum. The palate is also refreshingly youthful with a lively line of acid from the excellent 2015 vintage still holding strong. The fruit feels ripe and even, and although the complexities of bottle age are evident, the brightness of the fruit indicates the possibility of more years of cellaring ahead.

Season: 2015 was a remarkable vintage. Above average winter rainfall ensured a good start to the growing season and warm weather around the New Year was followed by useful rain on the 13th of January. The season concluded with mild, stable conditions and delivered fruit of wonderful quality to the winery.

Source: From low yielding vines predominantly at Balhannah, in the central Adelaide Hills, and Macclesfield, the warmer and drier sub-region to the south.

Vinification: Hand picked and fermented as a combination of whole berries and whole bunches in open fermenters, with gentle plunging and minimal working.

Maturation: Although our wines always drink well on release, they age well too. To allow these wines to be enjoyed with bottle age we keep a little back each year.

Serve: Ideal temperature is 16-18°C.

Cellar potential: Best drinking now - 2028