



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, Gamay and Shiraz.

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

shawandsmith.com

2025 Gamay

Style: Shaw + Smith's first Gamay release is a young vine expression - bursting with vibrant red fruits and fresh acidity. Silky tannins frame notes of savoury spice and pure, intense fruit on the palate, finishing with crystalline precision. Drink now, and watch this space as the vines mature.

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 on 13 February.

Source: It's high, it's cool, it's wet, and the long ripening periods of the Adelaide Hills make it an ideal place to grow Gamay. Fruit for this wine was sourced from a south-facing slope on our Balhannah Vineyard, grown on loams over clay with ironstone and quartzite.

Vinification: Hand-picked and sorted in the vineyard, around 85% of the grapes are then destemmed at the winery. Whole berries and bunches undergo a slow and gentle fermentation, allowing us to maintain the delicacy and elegance of the fruit, while extracting optimal flavour and tannin. Wine is basket-pressed to French barriques and matured in barrel for about 8 months.

pH. 3.49 TA. 5.4 Alc. 13.5%

Ideal serving temperature: 16-18°C.

Cellar potential: Drink now, and watch this space as the vines mature.
