



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 two vineyards in the Adelaide Hills, at Balhannah and Lenswood, totalling 55 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:
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2016 Pinot Noir

Style: Delicate, fragrant, light to medium bodied but with deceptive power, silky tannins and medium term ageing potential.

Even ripening and good growing conditions made 2016 a standout year for Pinot Noir in Lenswood. This vintage is very perfumed with great intensity.

Season: September's start to the growing season was warmer than average leading to good canopy and fruit development. January rainfall provided relief from earlier warmer temperatures and was timely to aid fruit development through the ripening period, resulting in healthy fruit being harvested two weeks earlier than average.

Source: Predominantly from a high and cool site in Lenswood.

Vinification: Hand picked and sorted. Combination of whole berry and whole bunch fermentation. Fifteen days on skins. Matured in French oak, majority puncheons.

Background: Experimenting for a few years first, Shaw + Smith made an official Pinot Noir release in 2007, in very limited quantities. Important in the journey has been the 2012 purchase of the Lenswood property, with 10 hectares of mature Pinot Noir vineyard.

Alcohol: 13%

Serve: Great with charcuterie. Ideal temperature is 16-18°C.

Cellar potential: Will reward careful cellaring for up to 15 years.
