



SHAW + SMITH



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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 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 & Tasting Room:
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2023 Riesling

Style: A Riesling that is both intense and textural.

Delicate white florals, with powerful fruit. The palate shows penetrating kaffir lime notes framed by chalky acidity. Delicious and refreshing.

Season: Our third La Niña influenced season in a row, 2023 was a late, cool and wet season. The result was the latest ripening vintage that we've experienced, with excellent acidity and lovely cool-season flavours.

The rainfall in particular, coupled with slow ripening, posed some challenges, and it was a real year for the vigneron. Great attention to detail was needed to keep mildew and botrytis at bay, but the payoff was some terrific fruit, when it was finally ready to pick.

Source: From high and cool sites in Lenswood and Mt Torrens.

Vinification: Our Riesling grapes are hand-picked and pressed gently. Some of the juice spends time in contact with the skins, giving more depth, and some is separated quickly, giving more finesse.

Background: Shaw + Smith have a long standing love of Riesling and believe the Adelaide Hills can produce fine examples with ageing potential. Site is most important, so much so that Shaw + Smith took a Riesling hiatus from 2010 to 2013, until preferred sites were found in 2014.

Serve: A great aperitif or drink with fish and chips. Ideal temperature is 6-8°C.

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

pH: 3.06 TA: 8.4 g/L
Alc/Vol: 13% RS: 4.5 g/L
