



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 and Tasting Room:
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2024 Riesling

Style: Delicate florals with crystalline flavours of orange blossom, lime cordial and pear add flavour to the mouthwatering acidity. Texture and depth are hallmarks of the 2024 season.

Season: Cool and wet conditions during flowering interrupted berry set, resulting in smaller, lighter bunches. The remainder of the season was mostly mild and dry, with a few well-timed rain events supporting vine growth and health. The result was low yields, high acidity and great flavour.

Despite early season challenges, later ripening varieties like Riesling benefitted from a drier than average end to the growing season resulting in one of the best years for Riesling we've seen in recent times.

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

Vinification: Our Riesling grapes are hand-picked and pressed gently. A portion of the juice spends time in contact with skins before fermenting cool in stainless steel. We avoid oak, instead opting for fruit purity and balance.

Background: Shaw + Smith have a long standing love of Riesling and believe the Adelaide Hills can produce fine examples with aging 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.
