

INCOGNITO



2021 Incognito Adelaide Hills Shiraz

Style

Bright, medium-weighted cool-climate Shiraz, where bright fruits are tapered by fragrant spices characteristic of a long, cool growing season in the Adelaide Hills. Dark plum and blackberry are entwined with baking spices and ferrous earth. A further year of bottle maturation has allowed the tannins to soften and the wine's poise and elegance to show through.

Vintage

The growing season for the 2021 vintage was terrific, a joy after the traumas of 2020. Soaking winter rains gave us plenty of moisture in the soil, and that flowed into healthy crops. The summer was mild, slow ripening, with lots of flavour.

Vinification

Fermented in open fermenters with a mix of whole berries and whole bunches (15%). Aged in French oak barrels of which 15% were new.

Maturation

Aged in oak for 12 months before being blended and bottled.

Cellaring

Drink within 8 years

To be Incognito

Having one's identity concealed, to avoid notice or formal attention.

The Incognito wines are given the same focus and attention as those under the Shaw + Smith label: low yields, hand picked, barrel fermentation for Chardonnay and French oak maturation on all. These wines are more approachable styles.

These wines are *only* produced in suitable years, which is why they remain Incognito.

Produced by Shaw + Smith

Established: 1989 by cousins Martin Shaw and Michael Hill Smith MW.

Shaw + Smith Vision: To make exciting, refined wines exclusively from the Adelaide Hills that reflect our sites and climate.

Styles: Shaw + Smith specialise in grape varieties suited to the cooler climate of the Adelaide Hills:

Sauvignon Blanc, Chardonnay, Pinot Noir and Shiraz.

Winemakers: Adam Wadewitz and Martin Shaw