



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. The vineyards are planted to varieties that perform particularly well in the region, namely Chardonnay, Pinot Noir, and Shiraz.

Winery & Tasting Room:
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shawandsmith.com

2022 BALHANNAH VINEYARD SHIRAZ

Style: As always this wine has a unique look that speaks of place and its vintage.

A cool year and small yields makes for a wine full of intensity. A complex nose of dried herbs, spice, Kalamata olive brine and smoked meats. Long and ripe tannins built for aging.

Season: Another cooler than average season with some influence from La Niña weather patterns. The season was cool to begin with, which meant a smaller crop formed during fruit-set. Then it was a mild summer that warmed up towards the end, adding flavour and ripeness to the fresh acidity.

Vinification: Hand-picked and hand-sorted. Aged for 14 months in 500 to 600 litre French oak barrels, 15% new, followed by a further 14 months in bottle.

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

BALHANNAH VINEYARD

Altitude: 380m

Planted: 2005

Soils: Loams over red clay, ironstone, quartzite and shale

Aspect: North-facing

Clone: Savii17, 2626 and Best

Density: 5555 vines/ha
