



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 four vineyards in the Adelaide Hills, at Balhannah, Lenswood, Piccadilly and Lobethal. 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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2023 BALHANNAH VINEYARD SHIRAZ

Style: Fresh and aromatic with lifted florals, red fruits and subtle spice. Notes of graphite bring definition to the wine, and a thread of black olive tapenade adds a savoury edge. The palate is finely structured, with supple tannins making the wine immediately approachable. A vintage that clearly expresses the Balhannah Vineyard character.

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

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.

pH: 3.89 TA: 4.5 Alc: 13.5%

Cellar: Will reward careful cellaring for up to 20 years.

BALHANNAH VINEYARD

Altitude: 380m

Planted: 2005

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

Aspect: North-facing

Clone: Savii17, 470 and 2626

Density: 5555 vines/ha
