



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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2023 LENSWOOD VINEYARD CHARDONNAY

Style: The 2023 vintage has great intensity with opulent flavours of ginger and stone fruit. The palate is long and flavoursome showing remarkable depth and extract thanks to a long ripening season.

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, Gently whole bunch pressed, then fermented in 500 litre puncheons, 30% new. Full malo, and 10 months in oak before resting in tank prior to bottle.

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

LENSWOOD VINEYARD

Altitude: 500m

Planted: 2001

Soils: Loam over clay and shale

Aspect: East-facing

Clone: Bernard 76, 95 and 96

Density: 4760 vines/ha
