



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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2024 LENSWOOD VINEYARD CHARDONNAY

Style: Lifted florals and a fine flinty edge sit alongside subtle dried and woody spices. The palate unfurls, revealing layers of citrus and stone fruit with balanced acidity and complex structure. Intensity is matched by restraint, with gentle extract carrying through to a long finish.

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.

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.

pH: 3.13 *TA:* 6.9 *Alc:* 12.5%

Cellar: Will reward careful cellaring for up to 20 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
