



SHAW + SMITH



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Beginnings: Established by winemaker Martin Shaw and Master of Wine Michael Hill Smith in 1989.

Winemakers: Martin Shaw and Adam Wadewitz.

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

Vineyards: Shaw + Smith own two vineyards in the Adelaide Hills, at Balhannah and Lenswood, totalling 55 ha. The vineyards are planted to varieties that perform particularly well in the region, namely Sauvignon Blanc, Chardonnay, Pinot Noir, and Shiraz.

Winery & Tasting Room:
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2014 LV CHARDONNAY

Style: A fine boned Chardonnay that reflects the conditions of the vintage and the character of this unique vineyard site.

The 2014 is typified by good concentration of flavour, as a result of the season's lower yields.

Vintage: 2014 was not without its challenges, with small crops due to some unsettled weather during flowering. In mid-February a string of half a dozen warmer days ended with a significant amount of rain over 24 hours. The following four weeks of dry, mild and sunny weather from late February was just what the vines needed, and the results are very exciting.

Source: Sourced exclusively from Shaw + Smith's picturesque Lenswood property. Planted in 1999, the vineyard has east and west facing aspects and reaches 500 meters above sea level. The soil is brown loam over clay with some broken shale and stone on the ridges.

Vinification: Whole bunches were chilled overnight, then pressed, before fermentation in new and used French oak puncheons.

Maturation: A further 10 months in barrel with gentle stirring.

Alcohol: 13.0%

History: Since purchasing the vineyard in 2012, significant investments have been made to further enhance the site. It had always shown potential for a single site wine and in 2014 a small amount was selected for our first 'Lenswood Vineyard' Chardonnay.

Ideal serving temperature: 10 - 12°C.

Cellar potential: Now until 2025.

Food match: Kingfish and salmon ceviche.
