



# 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 three vineyards in the Adelaide Hills, at Balhannah, Lenswood and Piccadilly, totalling 59 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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## 2019 LENSWOOD VINEYARD CHARDONNAY

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

White flower and rich ripe fruits of peach and nectarine on the nose. Lifted flinty notes lead to an opulent palate. Focused and fine with length and drive on the finish.

*Season:* The 2019 growing season was one that challenged even the most experienced and well equipped vignerons. Those that made the most of it produced small crops of very clean fruit with wonderful flavour and intensity. Natural acidity is a feature in all of the wines despite the warm dry summer.

*Sourced:* From blocks three and four in our Lenswood Vineyard. First planted in 1999, it 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 (30%) and used 500 litre French oak puncheons. The wine enjoyed a longer élevage of 14 months in barrel with gentle stirring.

*Background:* 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.

*Serve:* A luxurious match with kingfish ceviche. Ideal temperature is 10-12°C.

*Cellar potential:* Will reward careful cellaring for up to 10 years.

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