



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 PINOT NOIR

Style: The 2023 vintage had low yields due to the cool and wet season which resulted in a delicate, lighter style.

There is a savoury edge to this wine with forest floor notes (crushed hard herbs) and balanced with deep red fruits (cherry, blood orange). The tannins are softer compared to 2022, which plays to the longer and cooler vintage that 2023 delivered.

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, then long slow ferments in wood and stainless steel vats, followed by 10 months in 500 litre puncheons, 30% new.

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

LENSWOOD VINEYARD

Altitude: 500m

Planted: 1999

Soils: Loam over clay and shale

Aspect: South and west-facing

Clone: 114 and 115

Density: 2380 vines/ha
