



# SHAW + SMITH



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## SHAW + SMITH

*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 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:*  
136 Jones Rd Balhannah SA 5242  
Phone +61 8 8398 0500  
[www.shawandsmith.com](http://www.shawandsmith.com)

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## 2016 LV PINOT NOIR

*Style:* Our Lenswood vineyard gives us Pinot Noir of delicacy and fragrance, with fresh acid, and subtle layers of flavour and texture.

The 2016 shows prettiness and structure, with mid-palate generosity and open-ness, and intense perfume.

*Season:* September's start to the growing season was warmer than average leading to good canopy and fruit development. January rainfall provided relief from earlier warmer temperatures and was timely to aid fruit development through the ripening period, resulting in healthy fruit being harvested two weeks earlier than average.

*Source:* Sourced exclusively from our Lenswood property. Planted in 1999, the vineyard reaches 500 meters above sea level. The soil is brown loam over clay with some broken shale and stone on the ridges.

*Vinification:* Grapes were hand picked and hand sorted, before being tipped into open fermentors, either as whole bunches (around 30%) or destemmed whole berries. Long, gentle fermentation and maceration followed, then 10 months in French oak puncheons. Unfiltered and unfined.

*Background:* First planted in 1999, our Lenswood vineyard combines high altitude, mature vines, and diverse aspects, including cool east and south facing blocks. It is a great source for wines that can stand alone as single vineyard releases, with the balance to reward ageing.

*Serve:* Crispy-skinned roast duck.

*Cellar potential:* Will reward careful cellaring for up to 12 years.

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