



SHAW + SMITH



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

Winemaker: 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 totalling 69 hectares. The vineyards are planted to varieties that perform particularly well in the region, namely Sauvignon Blanc, Riesling, Chardonnay, Pinot Noir, and Shiraz.

Winery and Tasting Room:
136 Jones Road, Balhannah SA 5242
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shawandsmith.com

Background: The Shaw + Smith winery was built in 2000 giving us the ability to whole-bunch press chilled grapes for the first time, and underpinning the evolution of style from that first M3 Chardonnay vintage in 2000 through to the present day. The most significant event since then came in 2012 with the purchase of the Lenswood vineyard.

2024 Pinot Noir

Style: Complex savoury spice is balanced with plush red fruits on the nose. Fine tannins add structure and length to the velvety mid-palate, abundant with brambly fruit concentration and a hint of fennel herb. A Pinot Noir with serious length and fruit purity.

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, with fruit hand-picked between 27 February and 17 March.

Source: It's high, it's cool, it's wet, and in the higher reaches of the Adelaide Hills, Pinot Noir performs exceptionally well. The majority of fruit for this wine was sourced from our Lenswood and Piccadilly vineyards, grown on loams over clay and quartz, and complemented with fruit from a handful of trusted growers.

Vinification: After hand-picking, we sort the bunches, discarding anything that is below par, then destem about 80% of the grapes. Fermentation is done slowly and gently, keeping the delicacy and elegance of the fruit, but taking the time to extract all the flavour and tannin that we can. Then the wine goes into French oak puncheons where it rests for about 8 months.

pH. 3.61 TA. 5.4 Alc. 13%

Ideal serving temperature: 16-18°C.

Cellar potential: Now until 2031.
