



# SHAW + SMITH



## Shaw + Smith

**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](http://shawandsmith.com)

## 2025 Pinot Noir

**Style:** Bright and aromatic with notes of red fruit, mandarin peel and violet. The palate shows depth and complexity, with layers of savoury spice, undergrowth and subtle amaro unfolding in the glass. Fine, integrated tannins give structure and length to remarkable depth and fruit intensity.

**Season:** A long, even growing season encouraged well formed bunches and healthy fruit development. While conditions were warmer and drier than we've seen in recent years, overnight temperatures remained cool throughout ripening, resulting in flavourful bunches with high natural acidity. Fruit was hand-picked between 10 February and 1 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 2032.