



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:
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shawandsmith.com

2025 Riesling

Style: Intensely aromatic with notes of citrus blossom, lime zest and a hint of musk. Tightly coiled energy and refreshing acidity interplay with fleshy white stonefruit, lime and subtle green winter melon on the palate.

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 22 February and 5 March.

Source: The Adelaide Hills has a reputation for high quality, but also has lots of diversity that makes it one of Australia's most exciting cool climate regions. It's high, it's cool, it's wet, and Riesling thrives where the soils are shallow and stony. Fruit for this wine was sourced from sites in Echunga and Balhannah.

Vinification: Our Riesling grapes are hand-picked and pressed gently. A portion of the juice spends time in contact with skins before fermenting cool in stainless steel. We avoid oak, instead opting for fruit purity and balance.

pH. 2.93 TA. 6.0 Alc. 12%

Ideal serving temperature: 6-8°C.

Cellar potential: Now until 2031.
