



SHAW + SMITH



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 three vineyards in the Adelaide Hills, at Balhannah, Lenswood and Piccadilly, totalling 59 hectares. 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
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www.shawandsmith.com

2016 Aged Release Riesling

Style: Re-releasing in tiny quantities under the Shaw and Smith Maturation program; allowing the wines to gain a level of complexity from careful bottle aging in our temperature-controlled cellar.

The colour is straw green, with brilliant clarity and youthful appearance. The aromatic complexity of the wine continues to build with time in bottle. Pristine orange blossom characters and combined with secondary complexities, pithy ginger and toasted spices. The palate is held taught with crystalline acidity and focus. There is a powerful intensity allows for gracefully aging, appealing to those who prefer further cellaring.

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: Predominantly from a high and cool site in Lenswood.

Vinification: The grapes were all hand-picked. Half were whole-bunch-pressed and half were crushed and pressed, each fermented separately. The wine was blended then spent four months on lees prior to bottling in June 2016.

Maturation: Although our wines always drink well on release, they can always age well too. To allow these wines to be enjoyed with bottle age we keep a little back each year.

Serve: Ideal temperature is 6-8°C.

Cellar potential: Best drinking now - 2033.
