

# SHAW + SMITH

## RIESLING



### Style

A Riesling that is delicate and textural.

### 2014 Tasting Note

White and bright in colour. Aromas of flowers, citrus, and crisp granny smith apples dominate the nose. The palate is flavoursome – lime, jasmine flowers and rainwashed stone are defining elements. Balancing the taut acid is palate weight and texture.

### Vintage

2014 was not without its challenges, with small crops due to some unsettled weather during flowering. In mid-February a string of half a dozen hot days ended with a significant amount of rain over 24 hours. The following four weeks of dry, mild, and sunny weather from late February was just what the vines needed, and the results are very exciting.

### Source

From a single elevated and cool site in Lenswood.

### Vinification

The grapes were all handpicked. 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 2014.

### Food

Kingfish ceviche.

### Ideal serving temperature

6 – 8 °C

### Cellaring

Will reward careful cellaring for up to 15 years.

### History

Shaw + Smith have a long standing love of Riesling and believe the Adelaide Hills can produce fine examples with ageing potential. Site is most important, so much so that Shaw + Smith took a Riesling hiatus from 2010 – 2013, until this site was selected in 2014.

### Shaw + Smith

**Established:** 1989 by cousins Martin Shaw and Michael Hill Smith MW.

**Vision:** To make exciting and refined wines, exclusively from the Adelaide Hills, that rank amongst Australia's best.

**Styles:** Shaw + Smith specialise in grape varieties suited to the cooler climate of the Adelaide Hills: Sauvignon Blanc, Chardonnay, Pinot Noir and Shiraz from selected sites.

**Winemakers:** Martin Shaw and Adam Wadewitz