



## RIESLING



### Style

A Riesling that is delicate and textural.

### 2015 Tasting note

The 2015 Riesling is white and bright in colour. Aromas of white flowers, lime, talc and crisp green apples dominate the nose. The palate has a steely backbone and expressive citrus elements. Pure with taut acid balanced by fruit weight and texture.

### Vintage

2015 was a remarkable vintage. Above average winter rainfall ensured a good start to the growing season and warm weather in late December / early January was moderated by useful rain on the 13<sup>th</sup> of January. The season concluded with mild, steady conditions and delivered fruit of wonderful quality to the winery.

### 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, then fermented together. The wine then spent four months on lees prior to bottling in June 2015.

### Food

Gin-cured salmon with cucumber and lime.

### 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