



SHAW + SMITH



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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 two vineyards in the Adelaide Hills, at Balhannah and Lenswood, totalling 55 ha. The vineyards are planted to varieties that perform particularly well in the region, namely Sauvignon Blanc, Chardonnay, Pinot Noir, and Shiraz.

Winery & Tasting Room:
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2017 Riesling

Style: A Riesling that is both delicate and textural.

The 2017 shows intense lime and has mouth watering concentration and minerality.

Season: There was record rainfall throughout the growing season but it reduced to average in November during flowering and was dry during March/April, the later part of ripening. Record low temperatures resulted in a late, very cool vintage. Flavours are intense and the natural acidity is striking.

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 and then spent four months on lees prior to bottling.

Background: 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 to 2013, until a preferred site was found in 2014.

Alcohol: 12.0%

Serve: A great aperitif or serve with seafood. Ideal temperature is 6-8°C.

Cellar potential: Will reward careful cellaring for up to 15 years.
