



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

2023 Shiraz

Style: Fragrant and composed, opening with red and black fruits layered with star anise and pepper. The palate is plush yet focused, carrying impressive fruit density and a subtle savoury olive note. Firm, finely structured tannins provide shape and length, finishing with confident grip and poise.

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 4 - 12 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. The majority of fruit for this wine is sourced from our Balhannah Vineyard, grown on loams over clay with ironstone and quartzite. This vineyard is certified organic, and we work closely with our growers to help them grow great grapes sustainably.

Vinification: Hand-picked, then either destemmed and fermented as whole berries, or fermented as whole bunches, stems and all. We like gentle handling and long ferments so the tannins are fine, and the perfume of cool climate Shiraz is protected. Matured in mainly older French oak for around 9 months.

pH. 3.69 TA. 4.9 Alc. 13.5%

Ideal serving temperature: 16 -18°C.

Cellar potential: Now until 2043.
