



# SHAW + SMITH



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## 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 60 ha. Our aim is to grow the highest possible quality grapes from healthy vines grown in healthy soils.

**Winery & Tasting Room:**  
136 Jones Rd Balhannah SA 5242  
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## 2014 Aged Release Shiraz

**Style:** Re-released under the Shaw + Smith maturation program: allowing wines to gain complex tertiary characters from careful bottle aging in our temperature controlled cellar.

Some brick red notes showing some evolution, with complex spicy notes on the nose. On the palate, there is forest floor, clove, cinnamon, and dried herb notes. Firm but fine tannins are keeping this in fine shape, and it finishes with a lovely aged Shiraz saddle leather note.

**Season:** 2014 was not without its challenges, with small crops due to some unsettled weather during flowering. In mid-February a string of 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 low yielding vines at Balhannah, in the central Adelaide Hills, and Macclesfield, the warmer and drier sub-region to the south. Low yields achieved by aggressive pruning and bunch thinning.

**Vinification:** Hand picked and fermented as a combination of whole berries and whole bunches in open fermenters, with gentle plunging and minimal working. Aged in French oak barriques and some larger format for fourteen months.

**Background:** Although our wines drink well on release, they can also age very well. Cellared in perfect conditions at the winery until they are showing the complexity that bottle age can bring.

**Serve:** Decant and enjoy with a rack of lamb. Ideal serving temperature is 16 - 18°C.

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