



SHAW + SMITH



Shaw + Smith

Beginnings: Established by winemaker Martin Shaw and Master of Wine Michael Hill Smith in 1989.

Winemakers: Martin Shaw and Adam Wadewitz.

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:
136 Jones Rd Balhannah SA 5242
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www.shawandsmith.com

Accolades

The Adelaide Hills Wine Show 2020,
Best Museum Wine of the Show
Trophy

2013 M3 Chardonnay

Style: M3 is at the forefront of the ongoing refinement and evolution of Australian Chardonnay. We aim for elegance, restraint, and the capacity to age in bottle.

The 2013 vintage: Stone fruit and citrus notes dominate the nose, and continue onto the palate. The palate shows restraint and subtlety, with flavours of lemon zest and grapefruit, with a biscuity note. There is also intensity and weight to the palate, held in check by a seam of crisp acid that keeps it fresh and tight.

Vintage: 2013 was a fine growing season, with some warm days balanced by consistently cool nights. It was a relatively dry season, and grapes ripened a touch earlier than usual. The weather leading up to harvest was mostly dry, ensuring perfectly healthy fruit.

Source: Sourced principally from the Shaw + Smith vineyards at Woodside and Lenswood. Low yields achieved by aggressive pruning and pre harvest bunch thinning. Hand picked to avoid fruit damage.

Vinification: Whole bunches chilled overnight prior to pressing. Barrel fermentation in new, one and two year old French barriques. Wild yeast fermentation and partial malolactic fermentation (30%) add complexity and mouth-feel.

Maturation: Nine months in oak with some lees stirring. Two months in tank on lees prior to bottling.

Ideal serving temperature: 9°C.

Cellar potential: Now until 2025.

Food match: Blackened flathead with Uncle Garth's tomato chilli chutney.
