



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
Phone +61 8 8398 0500
www.shawandsmith.com

Accolades

James Halliday Chardonnay Challenge 2017, Gold

The Adelaide Hills Wine Show 2016, Best Chardonnay of the Show Trophy

2015 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 2015 vintage: Aromas of white flowers, grapefruit, and white peach. A note of brioche adds complexity. These notes carry through to the palate, which is long and flavoursome, with mid-palate texture and bright acid.

Vintage: 2015 was a remarkable vintage. Above average winter rainfall ensured a good start to the growing season and warm weather around the New Year was followed by useful rain on the 13th of January. The season concluded with mild, stable conditions and delivered fruit of wonderful quality to the winery.

Source: Sourced predominantly from the Shaw + Smith vineyard at Lenswood. All the fruit is hand-picked.

Vinification: Bunches were chilled overnight, whole-bunch pressed, then fermented in new and used French oak.

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

Alcohol: 13.0%

History: The Adelaide Hills produces some of Australia's finest Chardonnay. Since its first release (vintage 2000) M3 has quickly established a reputation amongst Australia's finest.

Ideal serving temperature: 10-12°C.

Cellar potential: Now until 2025.

Food match: Seared King George Whiting.
