



# SHAW + SMITH



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## 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 three vineyards in the Adelaide Hills, at Balhannah, Lenswood and Piccadilly, totalling 59 hectares. 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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## 2021 M3 Chardonnay

**Style:** Aiming for elegance, restraint and the ability to age, acid is bright and there's generosity of flavour. Typically it shows white flowers, citrus, and nectarine notes.

The 2021 vintage was one of the best on record. Ripe and healthy fruit resulted in a beautifully balanced M3, with great flavours, and fresh acidity right through to the long finish.

**Season:** The growing season for the 2021 vintage was terrific, a joy after the traumas of 2020. Soaking winter rains gave us plenty of moisture in the soil, and that flowed into healthy crops. The summer was mild, slow ripening, with lots of flavour.

**Source:** From Piccadilly, Lobethal and our Lenswood Vineyard, at 455–500 metres elevation. Undulating with east and west facing aspects, the soils are brown loams over clay with broken shale on the ridges. The vineyard was planted in 1999.

**Vinification:** Hand picked and whole bunch pressed. Fermented and matured on lees in French oak barriques and puncheons.

**Background:** The Shaw + Smith winery was built in 2000 giving us the ability to whole-bunch press chilled grapes for the first time, and underpinning the evolution of style from that first M3 Chardonnay vintage in 2000 through to the present day. The most significant event since then came in 2012 with the purchase of the Lenswood vineyard.

**Ideal serving temperature:** 10-12°C.

**Cellar potential:** Now until 2029.

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