



SHAW + SMITH



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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 Valley, totalling 60 hectares. Our aim is to grow the highest possible quality grapes from healthy vines grown in healthy soils.

Winery and Tasting Room:
136 Jones Road, Balhannah SA 5242
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2024 Sauvignon Blanc

Style: Low yields meant the vines put their energy into a smaller crop, giving us intense flavours with striking natural acidity.

There is concentration and texture on the mid-palate with flavours of Tahitian lime, florals and a touch of nettle. Fresh, bright and expressive.

Season: Cool and wet conditions during flowering interrupted berry set, resulting in smaller, lighter bunches for early budding varieties like Sauvignon Blanc.

The remainder of the season was mostly mild and dry, with a few well-timed rain events supporting vine growth and health. The result was low yields, high acidity and great flavour.

Source: From our estate vineyards at Balhannah and Lenswood, complemented by fruit from a small number of highly valued growers.

Vinification: Carefully pressed grapes were fermented at cool temperatures, and protected from oxygen throughout. Some time in tank on yeast lees followed, helping to build palate texture and complexity.

Background: 2024 is the 35th vintage that Shaw + Smith has made. It has become known as a benchmark for Adelaide Hills, and Australian, Sauvignon Blanc.

Serve: A great aperitif or serve with seafood. Ideal temperature is 6-8°C.

Cellar potential: Best drunk within 18 months of bottling.
