



SHAW + SMITH



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 59 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:
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2020 Pinot Noir

Style: Delicate, fragrant, light to medium bodied but with deceptive power, silky tannins and medium term ageing potential.

The 2020 vintage was very low yielding, which resulted in great concentration. The cool ripening conditions produced Pinot Noir with intense red and blue fruit flavours, and excellent balance.

Season: The vintage threw up a number of challenges but the weather during the ripening period was extremely kind. February saw perfectly even ripening and resulted in grapes that were small, packed with flavour, and with higher than normal acidity

Source: In 2020, our Pinot Noir is mainly from fruit grown in Carey Gully, from a vineyard that is high and cool, and makes beautifully perfumed wines.

Vinification: Hand picked and sorted. Combination of whole berry and whole bunch (20%) fermentation. Fifteen days on skins. Matured in French oak, majority puncheons.

Background: Older vines from Carey Gulley, sorting tables, small batch open fermenters, or just more insight in the capricious nature of Pinot Noir. Whatever the reason, we think our Shaw + Smith Pinot Noir continues to get better and better. Our first release was in 2007.

Serve: Enjoy in a large red wine glass, with some charcuterie. Ideal temperature is 16-18°C.

Cellar potential: Now until 2026.
