



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 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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2022 Pinot Noir

Style: Complex, aromatic, medium bodied with deceptive power, silky tannins and long term ageing potential.

As pretty as ever, with florals on the nose, rhubarb and cherry, plus some dried herb and spice notes adding complexity. A wine that combines gorgeous perfume with some sinewy strength.

Season: Another cooler than average season with some influence from La Niña weather patterns. The season was cool to begin with, which meant a smaller crop formed during fruit-set. Then it was a mild summer that warmed up towards the end, adding flavour and ripeness to the fresh acidity.

Source: In December the vines looked like they were going to be very late to the party. It's always a nervous moment, as with the crops out there for longer, fruit can be subject to a number of negative factors. Happily, conditions stayed mild and relatively dry, apart from a few well-timed showers that kept the vines healthy.

Vinification: After hand-picking, we sort the bunches, discarding anything that is below par, destem about 80% of the grapes, and then sort the destemmed grapes, once again. Fermentation is done slowly and gently, keeping the delicacy and elegance of the fruit, but taking the time to extract all the flavour and tannin that we can. The wine goes into French oak barrels where it rests for about 8 months.

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

Cellar potential: Now until 2028.
