



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 two vineyards in the Adelaide Hills, at Balhannah, Lenswood and Piccadilly, totalling 60 ha. Our aim is to grow the highest possible quality grapes from healthy vine grown in healthy soils.

Winery & Tasting Room:

136 Jones Rd Balhannah SA 5242
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2013 Aged Release Shiraz

Style: Re-released under the Shaw + Smith maturation program: allowing wines to gain complex tertiary characters from careful bottle aging in our temperature controlled cellar.

The 2013 is still a very perfumed wine with dark cherry and savoury undertones. The palate shows balanced red fruits with spices and dried Italian herbs. A graphite-like earthiness contributes to a savoury core that underpins the great depth and complexity of this wine.

Season: 2013 was a fine growing season, with some warm days balanced by consistently cool nights. It was a relatively dry season, and grapes ripened a touch earlier than usual. The weather leading up to harvest was mostly dry, ensuring perfectly healthy fruit.

Source: From low yielding vines at Balhannah, in the central Adelaide Hills, and Macclesfield, the warmer and drier sub-region to the south. Low yields achieved by aggressive pruning and pre harvest bunch thinning.

Vinification: Hand picked and fermented as a combination of whole berries and whole bunches in open fermenters, with gentle plunging and minimal working. Aged in French oak barriques for fourteen months.

Background: Although our wines drink well on release, they can also age very well. Cellared in perfect conditions at the winery until they are showing the complexity that bottle age can bring.

Serve: Decant and enjoy with a rack of lamb. Ideal serving temperature is 16 - 18°C.
