



# SHAW + SMITH



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## 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 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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[www.shawandsmith.com](http://www.shawandsmith.com)

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## 2022 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.

A flavourful and intense Chardonnay, with lovely ginger and orange zest notes as well as nectarine flavours. A vintage to age, and to drink straight away.

**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:** Hand-picked grapes are pressed as whole bunches, and then squeezed gently but firmly in an air-bag press. The juice goes into barrels made of the finest French oak, for fermentation. After about 9 months in oak, first fermenting, then going through the magical 'malolactic' ferment, the batches are blended to stainless steel tanks before bottling.

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

**Cellar potential:** Now until 2030.

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