



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 & Tasting Room:
136 Jones Rd Balhannah SA 5242
Phone +61 8 8398 0500
www.shawandsmith.com

2021 Shiraz

Style: Shaw + Smith Shiraz is a medium bodied cool-climate Shiraz, in which balance is more important than power.

All the beauty of cool climate Shiraz is here to behold. Violets on the nose, with red cherries, satsuma plums, roasted hazelnuts. Medium bodied, with soft tannins that close the deal.

Season: The growing season for 2021 was terrific, a joy after the traumas of 2020. Soaking winter rains gave us plenty of moisture in the soil, and that flowed into healthy crops. The summer was mild and slow ripening giving lots of flavour.

Source: From low yielding vines in Balhannah and the central Adelaide Hills.

Vinification: Hand-picked, then either destemmed and fermented as whole berries, or fermented as whole bunches with stems. We like gentle handling and long ferments so the tannins are fine, and the perfume of cool climate Shiraz is not lost. Matured in mainly older French oak.

Background: The Adelaide Hills has now proven it can make truly exciting Shiraz. The key is careful site selection, low yields and restrained use of oak.

Serve: Decant and enjoy with slow cooked lamb shoulder. Ideal temperature is 16-18°C.

Cellar potential: Has the concentration and structure to develop fine tertiary characters in bottle over the next 15 years.
