



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 hectares. The vineyards are planted to varieties that perform particularly well in the region, namely Sauvignon Blanc, Chardonnay, Pinot Noir, and Shiraz.

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

2023 M3 Chardonnay

Style: Energetic and intense with notes of lemon curd, grapefruit pith and ginger snap. The wine has beautiful natural acidity and a weight and complexity that is a triumph of the season.

Season: Our third La Niña influenced season in a row, 2023 was a late, cool, and wet season. The result was the latest harvest that we've experienced, with excellent acidity and lovely cool season flavours.

Source: From Piccadilly, Lobethal and our Lenswood Vineyard, at 455–500 metres elevation. While high rainfall coupled with slow ripening posed some challenges, careful viticulture allowed varieties like Chardonnay to shine, and the payoff was some terrific fruit when it was finally ready to pick.

Vinification: Hand-picked grapes are whole bunch pressed, then gently squeezed to the finest French oak barrels for fermentation. Here they spend nine months undergoing primary and secondary (malolactic) fermentation. Batches are then blended in stainless steel vats before bottling.

Background: The Shaw + Smith winery was built in 2000 giving us the ability to whole-bunch press chilled grapes for the first time, and underpinning the evolution of style from that first M3 Chardonnay vintage in 2000 through to the present day. The most significant event since then came in 2012 with the purchase of the Lenswood vineyard.

Ideal serving temperature: 10-12°C.

Cellar potential: Now until 2030.
