



# SHAW + SMITH



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

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## 2022 Sauvignon Blanc

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**Style:** Typically it shows a pink grapefruit character, concentration and mid-palate texture, which reflect the carefully selected sites and hand harvesting during the small window of perfect ripeness.

Low yields meant the vines put their energy into a smaller crop, so the grapes got lots of intensity. This release walks the line perfectly between grapefruit, florals, and zingy acidity.

**Season:** The 2022 season started cool during flowering, which meant low yields for early budding varieties. The season was mostly mild and dry, but some well timed rain kept vines healthy for what was a later than normal harvest.

**Source:** From our estate vineyards at Balhannah and Lenswood, complemented by fruit from a small number of highly valued growers.

**Vinification:** Cool fermentation in stainless steel followed by maturation on lees. Early bottling to retain freshness.

**Background:** 2022 is the 33rd vintage that Shaw + Smith has made. It has become known as a benchmark for Adelaide Hills, and Australian, Sauvignon Blanc.

**Serve:** A great aperitif or serve with seafood. Ideal temperature is 6-8°C.

**Cellar potential:** Best drunk within 18 months of bottling.

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