



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 Valley, totalling 60 hectares. Our aim is to grow the highest possible quality grapes from healthy vines grown in healthy soils.

Winery & Tasting Room:
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2022 Shiraz

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

A wine with freshness and lift, and some luscious fruit as well. There's a combination of red and blue fruits, a touch of white pepper, and good grippy tannins framing the mid-weight palate. From a cool La Niña season, this Shiraz delivers brightness and vibrancy with ripe fruit and structure that makes it very complete and delicious cool climate Shiraz.

Season: The vintage threw up a number of challenges but the weather during the ripening period was extremely kind. February saw perfectly even ripening and resulted in grapes that were small, packed with flavour, and with higher than normal acidity.

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

Vinification: Aged for 10 months in 500 to 600 litre French oak barrels, 20% new, followed by a further 16 months in bottle.

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 20 years.
