



SHIRAZ



Style

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

2013 Tasting Note

The 2013 is a perfumed Shiraz with aromatics of florals and cherry. The palate shows bright fruit in the red fruits spectrum and spice notes of dried herbs including thyme. Natural tannins and a graphite-like earthiness contribute to a savoury core that underpins the great depth and complexity of this wine.

Food

Spring Lamb

Vintage

2013 was a fine growing season, with some warm days balanced by consistently cool nights. It was a relatively dry season, and grapes ripened a touch earlier than usual. The weather leading up to harvest was mostly dry, ensuring perfectly healthy fruit.

Source

From low yielding vines at Balhannah, in the central Adelaide Hills, and Macclesfield, the warmer and drier sub-region to the south. Low yields achieved by aggressive pruning and pre harvest bunch thinning.

Vinification

Hand picked and fermented as a combination of whole berries and whole bunches in open fermenters, with gentle plunging and minimal working – no berries were harmed during the making of this wine.

Maturation

Aged in French oak for fourteen months, of which one third was new – barriques and some larger format.

Ideal serving temperature

24°C

Cellaring

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

History

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.

Shaw + Smith

Established: 1989 by cousins Martin Shaw and Michael Hill Smith MW.

Vision: To make exciting, modern wines that rank amongst Australia's best.

Styles: Shaw + Smith specialise in grape varieties suited to the cooler climate of the Adelaide Hills: Sauvignon Blanc, Chardonnay, Pinot Noir and Shiraz from selected sites.

Winemakers: Martin Shaw and Adam Wadewitz