



## SAUVIGNON BLANC



### **Style**

Typically it shows a pink grapefruit character, concentration and mid-palate texture, which reflect the low yields and hand harvesting during the small window of perfect ripeness.

### **2015 Tasting note**

The 2015 Sauvignon Blanc is bright and aromatic with notes of grapefruit, nashi pear and nettles. On the palate there is intense flavour with fresh, limey fruit, mouthwatering acidity and remarkable purity.

### **Vintage**

2015 was a remarkable vintage. Above average winter rainfall ensured a good start to the growing season and warm weather in late December / early January was moderated by useful rain on the 13<sup>th</sup> of January. The season concluded with mild, steady conditions and delivered fruit of wonderful quality to the winery.

### **Source**

The core of the blend comes from our own estate vineyards at Balhannah and Lenswood. This is complemented by fruit from a small number of highly valued growers.

### **Vinification**

- Hand picked
- Cool fermentation in stainless steel
- Short maturation on lees
- Early bottling to retain freshness

### **Food**

Barbecued prawns with avocado pico de gallo.

### **Cellaring**

Shaw + Smith has a preference for young fresh Sauvignon Blanc, drunk within 18 months of bottling.

### **History**

Sauvignon Blanc is a regional specialty in the cool climate Adelaide Hills. 2015 is the 26<sup>th</sup> vintage that Shaw + Smith has made – a wine that has become known as a benchmark for Adelaide Hills, and Australian, Sauvignon Blanc.

### **Shaw + Smith**

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

**Vision:** To make exciting and refined wines, exclusively from the Adelaide Hills, 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