



## SHIRAZ



### Style

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

### 2014 Tasting note

The 2014 Shiraz is fresh and vibrant with red fruit aromas, and some dried herb notes. The palate shows bright fruit (cherry, raspberry and mulberry), a hint of dark chocolate and plenty of structure, with grippy tannins that build through to the finish.

### Vintage

2014 was not without its challenges, with small crops due to some unsettled weather during flowering. In mid-February a string of half a dozen hot days ended with a significant amount of rain over 24 hours. The following four weeks of dry, mild and sunny weather from late February was just what the vines needed, and the results are very exciting.

### Source

From low yielding vines predominantly 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.

### Food

Moroccan slow cooked lamb

### Ideal serving temperature

16-18°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