



SHAW + SMITH



Shaw + Smith

Beginnings: Established by winemaker Martin Shaw and Master of Wine Michael Hill Smith in 1989.

Winemakers: Martin Shaw and Adam Wadewitz.

Vision: To make exciting, refined wines exclusively from the Adelaide Hills that reflect our sites and climate.

Vineyards: Shaw + Smith own two vineyards in the Adelaide Hills, at Balhannah and Lenswood, totalling 55 ha. The vineyards are planted to varieties that perform particularly well in the region, namely Sauvignon Blanc, Chardonnay, Pinot Noir, and Shiraz.

Winery & Tasting Room:

136 Jones Rd Balhannah SA 5242
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www.shawandsmith.com

2016 Sauvignon Blanc

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.

The 2016 vintage is precisely to style: distinct pink grapefruit, mid-palate weight and textural interest, held by fine acidity.

Vintage: September's start to the growing season was warmer than average leading to good canopy and fruit development. January rainfall provided relief from earlier warmer temperatures and was timely to aid fruit development through the ripening period, resulting in healthy fruit being harvested two weeks earlier than average.

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

Vinification: Hand picked. Cool fermentation in stainless steel followed by a short maturation on lees. Prompt bottling to retain freshness.

Alcohol: 12.0%

History: 2016 is the 27th vintage that Shaw + Smith has made. It has become known as a benchmark for Adelaide Hills, and Australian, Sauvignon Blanc.

Ideal serving temperature: 6-8°C.

Cellar potential: Best drunk within 18 months of bottling.

Food match: Barbecued prawns.
