



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 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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2017 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 2017 vintage is true to style with accentuated florals and very bright natural acidity, reminiscent of the 2015 vintage.

Season: There was record rainfall throughout the growing season but importantly it reduced to average in November during flowering and was dry during March, the later part of ripening. Record low temperatures were also recorded resulting in a late, very cool vintage. Flavours are intense and the natural acidity is striking.

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.

Background: 2017 is the 28th vintage that Shaw + Smith has made. It has become known as a benchmark for Adelaide Hills, and Australian, Sauvignon Blanc.

Alcohol: 12.0%

Serve: A great aperitif or serve with seafood. Ideal temperature is 6-8°C.

Cellar potential: Best drunk within 18 months of bottling.
