



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 hectares. 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

2018 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.

2018 was a standout year. The growing season weather behaved well overall, giving us well-balanced acidity and good flavour development in the pink grapefruit, lavender spectrum.

Season: Outstanding quality from a growing season that threatened, at times, to be tricky. After some heat in January, the moderate, dry and sunny months of February and March delivered beautifully balanced fruit. Crop levels were slightly below average, enhancing flavour and intensity.

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 maturation on lees. Early bottling to retain freshness.

Background: 2018 is the 29th vintage that Shaw + Smith has made. It has become known as a benchmark for Adelaide Hills, and Australian, Sauvignon Blanc.

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

Cellar potential: Best drunk within 18 months of bottling.
