



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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2019 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 2019 has intensity of flavour and is particularly bright, fresh, and balanced.

Season: The 2019 growing season was one that challenged even the most experienced and well equipped vignerons. Those that made the most of it produced small crops of very clean fruit with wonderful flavour and intensity. Natural acidity is a feature in all of the wines despite the warm dry summer.

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: 2019 is the 30th vintage that Shaw + Smith has made. The Sauvignon Blanc has always remained true to region and style, but is better now than at any time during the 30 years.

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

Cellar potential: Best drunk within 18 months of bottling.
