SHAW + SMITH

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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:
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2014 BV SHIRAZ

Style: A complex, finely-textured Shiraz expressing the conditions of each vintage and the character of a unique vineyard site.

The 2014 is true to style, typified by perfume, florals and structure.

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 warmer 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 close-planted (5,500 vines/ha) low yielding vines at Shaw + Smith's Balhannah Vineyard, planted in 2005. It has a north-facing aspect and the soils are loam over clay, ironstone, quartzite, and shale.

Vinification: Hand picked and fermented as predominantly whole bunches (70%) and the remainder whole berries, in open fermenters, with gentle plunging and minimal working.

Maturation: Aged in 500 ltr French oak puncheons for fourteen months, followed by a further fourteen months in bottle.

Alcohol: 14.0%

History: This distinctive site had always shown potential for a single site wine, and in 2013 we made our first release.

Ideal serving temperature: 16 - 18°C.

Cellar potential: Has the concentration and structure to develop fine tertiary characters in bottle over the next 15 years.

Food match: Osso Buco.