



## 2017 Shaw + Smith Shiraz

Decant alongside slow cooked lamb shoulder

Cellar for up to 15 years

Ideal serving temperature: 16-18°C

Produced using sustainable practices

Suitable for vegans

Shaw + Smith Shiraz is a medium bodied cool-climate Shiraz, in which balance is more important than power. The 2017 vintage was very cool, and Shiraz was picked four weeks later than usual.

The wine is particularly fragrant as a result of the season.

### Growing and Making

From low yielding vines predominantly at Balhannah in the central Adelaide Hills, and from Echunga and Macclesfield to the south. 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.

### Story

The Adelaide Hills has now proven it can make truly exciting Shiraz. The key is careful site selection, low yields and restrained use of oak.