



# SHAW + SMITH



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## 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](http://www.shawandsmith.com)

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## 2019 Riesling

**Style:** A Riesling that is both delicate and textural.

The 2019 is expressive and more overt than other years, with wonderful flavours.

**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:** Predominantly from a high and cool site in Lenswood.

**Vinification:** The grapes were all hand picked. Half were whole bunch pressed and half were crushed and pressed, each fermented separately. The wine was blended and then spent four months on lees prior to bottling.

**Background:** Shaw + Smith have a long standing love of Riesling and believe the Adelaide Hills can produce fine examples with ageing potential. Site is most important, so much so that Shaw + Smith took a Riesling hiatus from 2010 to 2013, until a preferred site was found in 2014.

**Serve:** A great aperitif or drink with fish and chips. Ideal temperature is 6-8°C.

**Cellar potential:** Will reward careful cellaring for up to 15 years.

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