



# 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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## 2020 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 2020 shows the hallmarks of a cool season: floral and pink grapefruit aromas, intensity and texture on the palate and bright, lifted acidity.

**Season:** The vintage threw up a number of challenges but the weather during the ripening period was extremely kind. February saw perfectly even ripening and resulted in grapes that were small, packed with flavour, and with higher than normal acidity.

**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:** 2020 is the 31st 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.

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