



# 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 three vineyards in the Adelaide Hills, at Balhannah, Lenswood, and Piccadilly totalling 59 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:**  
136 Jones Rd Balhannah SA 5242  
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[www.shawandsmith.com](http://www.shawandsmith.com)

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## 2023 Pinot Noir

**Style:** Detailed aromas of spice, dark cherry and brambly undergrowth. There is tannin and tension on the palate, but with the effortless grace of cool vintage fruit and freshness. Deceptively powerful for a cool and late vintage; one that grows and grows in the glass.

**Season:** Our third La Nina influenced season in a row, 2023 was a late, cool, and wet season. The result was the latest vintage that we've experienced, with excellent acidity and lovely cool season flavours.

**Source:** From Piccadilly and Lenswood. In December the vines looked like they were going to be very late to the party. It's always a nervous moment, as with the crops out there for longer, fruit can be subject to a number of negative factors. Happily, conditions stayed mild and relatively dry, apart from a few well-timed showers that kept the vines healthy.

**Vinification:** Hand picked and sorted in the vineyard, around 80% of the grapes are then destemmed at the winery. Whole berries and bunches undergo a slow and gentle fermentation, allowing us to maintain the delicacy and elegance of the fruit, while extracting optimal flavour and tannin. Wine is matured in French oak barrels for about 8 months.

**Serve:** Enjoy in a large red wine glass, with some charcuterie. Ideal temperature is 16-18°C.

**Cellar potential:** Now until 2029.

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