

Adelaide Hills Shiraz 2015

Adelaide Hills, South Australia, Australia



PRODUCER

Established in 1989 by Martin Shaw and Michael Hill Smith MW, Shaw + Smith's aim is to make contemporary, high quality wines that stand among the best of their type in Australia. The wines are made exclusively from fruit grown in the Adelaide Hills, one of Australia's coolest and most exciting regions. Shaw + Smith specialise in grape varieties suited to cooler climates, such as Sauvignon Blanc and Chardonnay, and also make outstanding wines from Shiraz and Pinot Noir.

VINEYARDS

The fruit was sourced from vineyards in the warmer, drier parts of the Adelaide Hills, notably Macclesfield and from low yielding vineyards in Balhannah, near the Shaw and Smith winery. Soils here are shallow red/brown loam over schist and clay. The vines are planted at a density of 2,700 - 5,500 vines per hectare and are hand pruned with vertical shoot positioned canopies. Low yields of two kilos per vine were achieved by aggressive pruning and pre-harvest bunch thinning.

VINTAGE

2015 was a remarkable vintage. Above average winter rainfall ensured a good start to the growing season, while warm weather in late December/early January was moderated by useful rain on the 13th of January. The season concluded with mild, steady conditions and delivered fruit of wonderful quality to the winery.

VINIFICATION

The grapes were hand picked and fermented as a combination of whole berries and whole bunches in open fermenters, with gentle plunging and minimal working. The wine was aged in French oak for fourteen months, of which one third was new.

TASTING NOTES

The 2015 vintage is true to style with particular opulence and generosity: a reflection of an excellent warm yet even season.

Grape Varieties	100% Syrah/Shiraz
Winemaker	Martin Shaw & Adam Wadewitz
Closure	Screwcap
ABV	14.5%
Bottle Sizes	75cl, 150cl
Notes	Sustainable, Vegetarian, Vegan