

Shaw + Smith,

`Balhannah Vineyard` Adelaide Hills Shiraz 2016

Adelaide Hills, South Australia, Australia



Grape Varieties	100% Shiraz
Winemaker	Martin Shaw & Adam Wadewitz
Closure	Screwcap
ABV	14.5%
Residual Sugar	0.3g/L
Acidity	5.6g/L
Wine pH	3.71
Notes	Vegetarian, Practising Biodynamic, Practising Organic, Vegan

PRODUCER

The dynamic partnership of cousins Martin Shaw and Michael Hill Smith MW began in 1989 when the duo decided to realise their dream of making wine together. A talent for wine runs in this family, with Martin honing his craft at the University of Bordeaux, and Michael being the first Australian to pass the Master of Wine exams in 1988. Since founding Shaw + Smith, their goal has been to make exciting, refined wines, exclusively from the Adelaide Hills, that rank among Australia's best. Viticulturist Murray Leake and Chief winemaker Adam Wadewitz, one of Australia's brightest winemaking talents, have helped take Shaw + Smith to new heights. "30 years ago, we made the wines in the winery; today, we make them in the vineyard," says Adam.

VINEYARDS

The distinctive Balhannah site was planted in 2005, at 340 to 380 metres above sea level. It has always shown potential for a single site wine, and in 2013 the team made their first release from the close-planted vines (5,500 vines per hectare). Low yields are achieved by aggressive pruning and pre-harvest bunch thinning. The vineyard has a north-facing aspect and the soils are loam over clay, ironstone, quartzite, and shale.

VINTAGE

The start of the growing season in September was warmer than average, leading to good canopy coverage and fruit development. Rainfall in January provided well-timed relief from the earlier warmer temperatures and aided the fruit development through the ripening period. These conditions resulted in the fruit being harvested two weeks earlier than normal.

VINIFICATION

The grapes were hand picked and fermented in open fermenters as predominantly whole bunches with the remainder whole berries, with gentle plunging and minimal working. The wine was aged in 500 litre French oak puncheons for 14 months, of which one third was new oak.

TASTING NOTES

This is a medium-bodied, well-balanced Shiraz, typical of the cool-climate Shaw + Smith style. It has intense flavours of dark fruits and firm tannins on the palate.

AWARDS

International Wine Challenge 2019, Silver
Sommelier Wine Awards 2020, Gold