Shaw + Smith,

`Balhannah Vineyard` Adelaide Hills Shiraz 2017 Adelaide Hills, South Australia, Australia



Grape Varieties	100% Shiraz
Winemaker	Martin Shaw & Adam Wadewitz
Closure	Screwcap
ABV	13%
Residual Sugar	0.41g/L
Acidity	4.9g/L
Wine pH	3.93
Bottle Sizes	75cl
Notes	Vegetarian, Practising Organic, Vegan

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 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

There was record rainfall throughout the growing season but importantly it reduced to average levels in November during flowering. Weather was dry during March, the later part of ripening. Record low temperatures were also recorded resulting in a late, very cool vintage. Flavours are intense and the natural acidity is striking.

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, followed by another 14 months in bottle before release.

TASTING NOTES

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